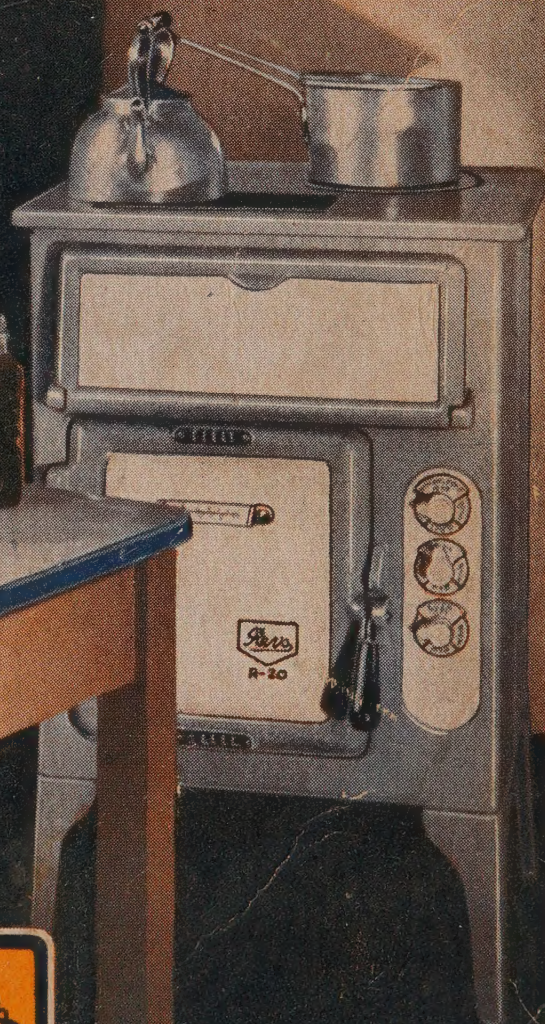


GOOD
THINGS
to
COOK
and
EAT



INSTRUCTIONS & RECIPES *for* REVO ELECTRIC COOKERS



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GOOD THINGS TO COOK AND EAT



*We may live without poetry,
music and art,
We may live without conscience,
and live without heart,
We may live without friends,
We may live without books,
But civilised man cannot live
without cooks.*

Owen Meredith

REVO ELECTRIC CO. LTD. TIPTON, Staffs.

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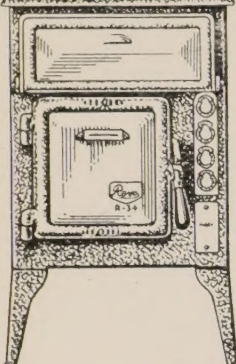
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I NTRODUCTION



COOKING is rightly considered to be one of the Arts.

To obtain perfection in it you must use your natural ability together with the best quality goods and a modern reliable electric cooker.

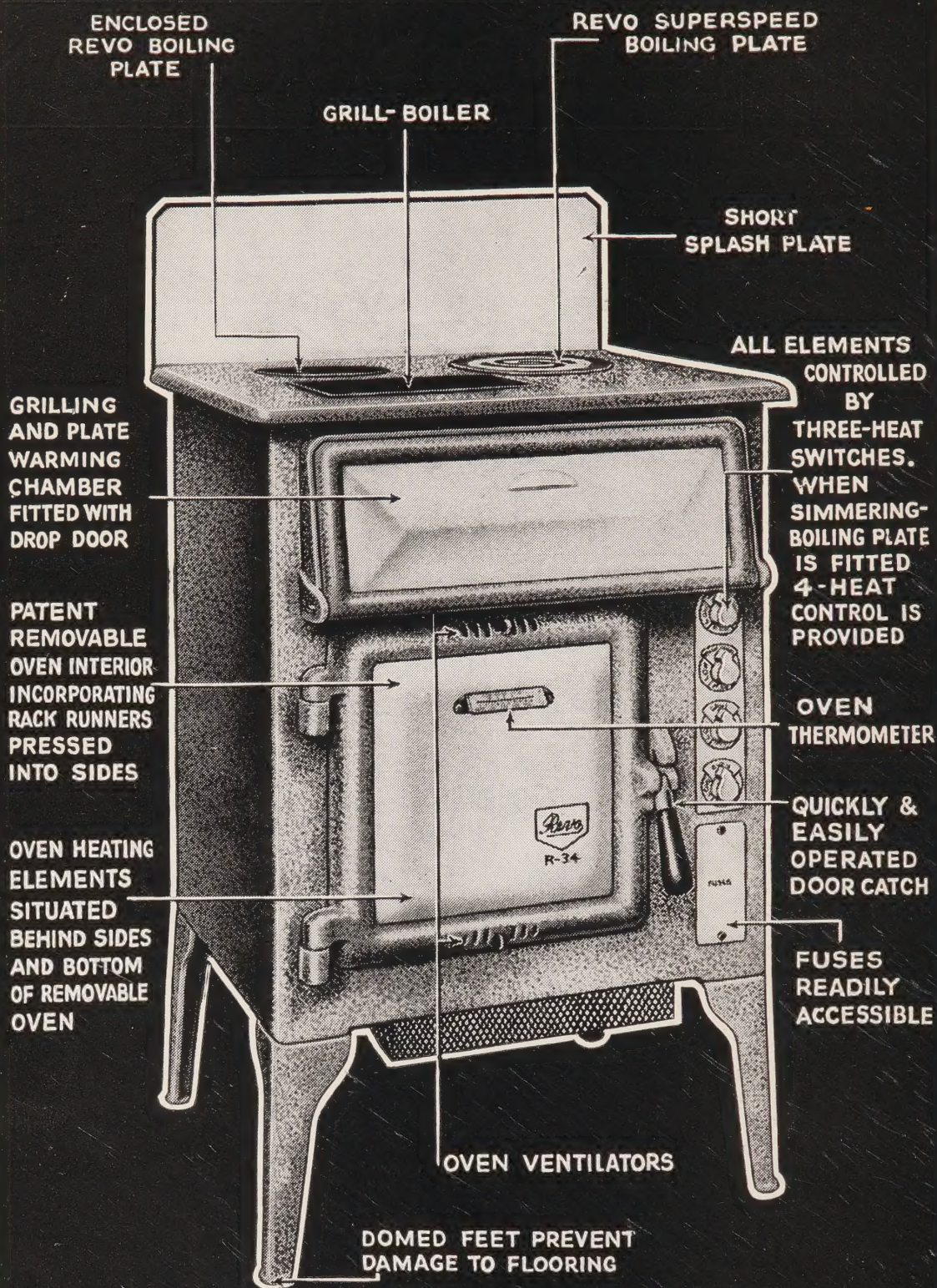
You have often heard of the advantages of electric cooking, how it is so clean, hygienic, easy to use and perfectly safe.

There is no overstatement here. In your REVO Electric Cooker you have all these qualities combined in an article which delights the eye and is a joy to use.

The REVO Electric Cooker is designed to meet all the requirements of the modern housewife.

Economy of operation depends entirely upon the user, you can be extravagant with it, as you can with any other type of cooker.

You are therefore, advised to spend a little time in reading the instructions given with your cooker and in understanding the various functions of the switches and elements. You will then be easily able to develop and maintain a standard of cooking of which you will be justly proud.



ROUNDED CORNERS AND EDGES FOR EASY CLEANING

ALL-MOTTLED NON-CHIPPING NON-STAINING
ACID-RESISTING VITREOUS ENAMEL FINISH

A TYPICAL 'REVO' ELECTRIC COOKER

REVO ELECTRIC COOKERS

UNDERSTAND YOUR REVO COOKER

Make a thorough study of every part before using it. This will enable you to cook with confidence, ease and economy.

THE BOILING PLATES

The following are the different types used in REVO Cookers. Your cooker may have only one or two of these.

REVO 'SUPERSPEED'

A round plate in which the heating element is exposed to the base of the utensil, giving intense heat and consequently very rapid boiling. It is never necessary to leave the switch on at HIGH for any length of time.

'Superspeed' uses 2.2 units of electricity per hour when on HIGH. With the switch in MED. or LOW positions .9 and .35 of a unit of electricity respectively is used.

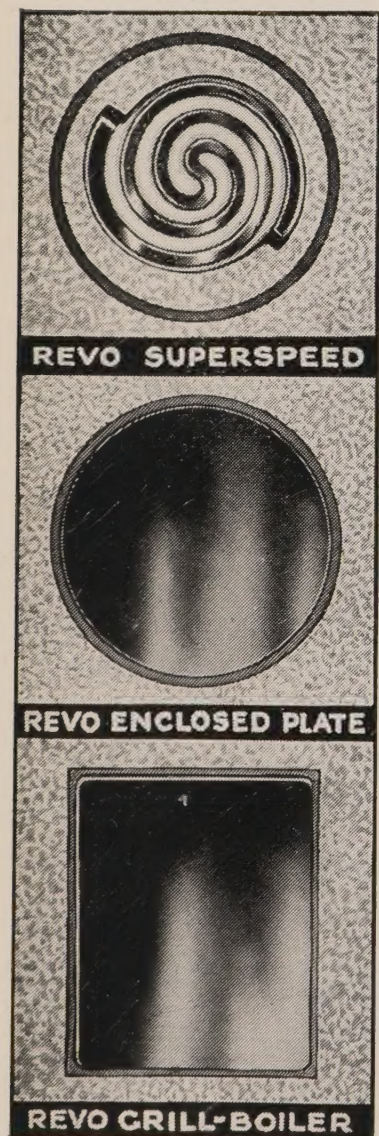
REVO ENCLOSED PLATE

A round plate having the heating element embedded in cement and encased in cast iron, giving a wonderfully even heat over the entire surface. Heat is evenly distributed when switch is at MED. or LOW.

Enclosed REVO boiling plates giving FOUR degrees of heat are also supplied fitted in REVO Cookers. These plates give an ideal **simmering** heat as well as rapid boiling.

REVO GRILL-BOILER

A rectangular plate with naked elements on its underside. The heating performs two operations, i.e. grilling and boiling. When the grill is not in use a deflector plate which is provided should be used to prevent waste of heat.



GOOD THINGS TO COOK AND EAT

USE OF THE BOILING PLATES

Remember these six points to ensure the best and most economical operation.

1

To obtain quickly the maximum heat emission from the boiling plates, switch to HIGH. When the switch is turned to MED. approximately half maximum heat is available whilst LOW gives approximately only quarter of the full amount. This only applies to REVO Enclosed Boiling Plates. Other type of plates are loaded slightly differently.

2

After the switch has been turned OFF there remains a certain amount of residual heat, and thoughtful housewives will save money by switching OFF and utilizing residual heat to finish the cooking.

3

When cooking vegetables, fish or fruit in a pan with a lid, it is only necessary to bring to the boil with switch at HIGH, and then switch OFF.

4

As an example of economical use, it is interesting to know that three pans can be kept simmering on one boiling plate with the switch at LOW. (This, of course, depends on the size of the plates and pans). On those REVO Cookers fitted with four-heat control to the boiling plates, the switches may be turned to the SIMMERING position.

5

Form the good economical habit of switching OFF, whenever the pans are removed from the boiling plates.

6

The residual heat in the boiling plates may often be usefully used, in heating a pan of water.

REVO ELECTRIC COOKERS

UTENSILS

Their important part in Electric Cooking.

A little attention paid to the selection of utensils greatly assists in obtaining the most satisfactory results.

REVO SOLID TYPE PLATE

The heat from the plate is transferred to the utensil by contact or conduction. It therefore follows that utensils with a flat bottom will give the quickest results and will be the most economical in use. In order that they shall retain their flatness throughout their life the bottoms should be thick. Utensils of this type, manufactured for use on electric cookers, are widely available.

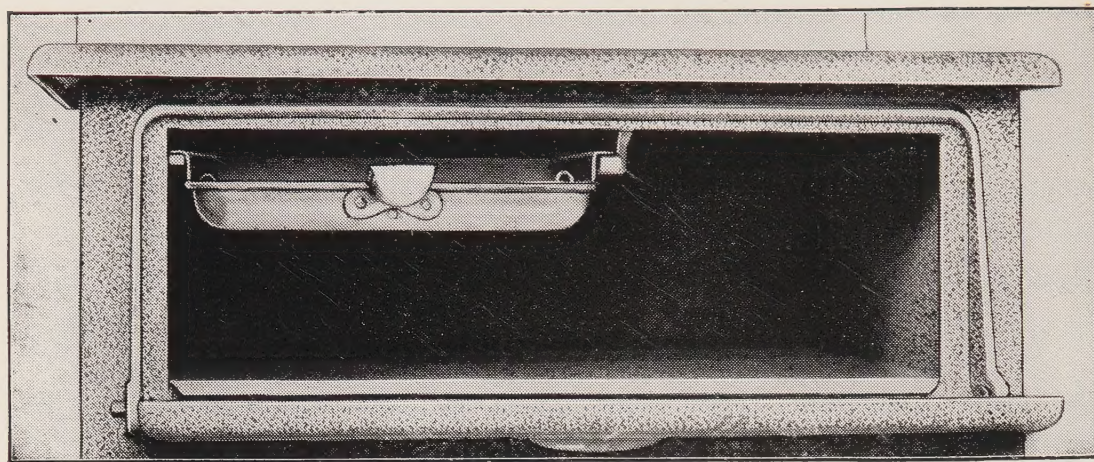
As far as possible select your utensils to be the same size as your hotplate. It is more economical to boil small quantities of liquids as well as larger quantities in such a pan, than to put them in a small pan which does not cover the whole area of the plate.

REVO 'SUPER- SPEED' PLATE

Utensils having thin but flat bottoms are best for use with this type. If the bottom of your utensil is bright it reflects the heat back to the plate instead of absorbing it. For the quickest and most economical results the bottom of the utensil should be blackened, and should not be smaller in diameter than the plate.

GOOD THINGS TO COOK AND EAT

THE USE OF HOTCUPBOARD



There is no wasted heat rising from the boiling plates, when cooking operations are being carried out, so that any rack fitted above your REVO Electric Cooker is not intended for warming plates.

Most REVO Electric Cookers have a hotcupboard which not only heats plates and keeps a meal hot, but can be used for actual cooking operations; e.g. puddings and supper dishes.

It will be readily realised what a boon it is to every housewife, to have such a hotcupboard with a door fitted (in most models) to keep in all the available heat.

MEANS OF HEATING.

The hotcupboard automatically warms up when the oven is being used.

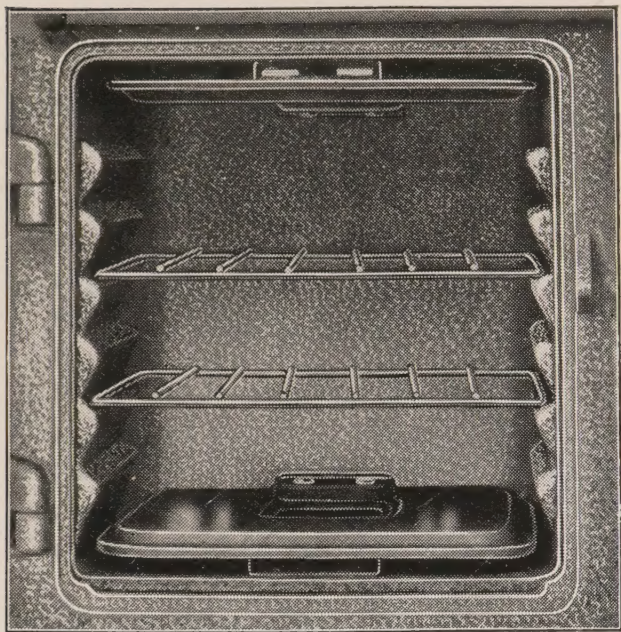
FROM THE GRILL—Turn the grill switch to HIGH for five minutes to heat up the bottom of the hotcupboard. Cook supper dishes or warm up food with grill switch at MED. or LOW.

★ A bread and butter pudding or custard can often be entirely cooked in the hotcupboard.

Airing of small articles can also be carried out in this compartment when the cooker is warm and cooking is finished.

REVO ELECTRIC COOKERS

USE OF THE OVEN



A REVO Oven is designed to be practically airtight, and will retain heat long after the current has been switched OFF. When once oven has been heated up, with the switch at HIGH, very little electricity need be used to maintain the temperature, and cooking may be continued after the switch has been turned OFF.

It is well however to occasionally read thermometer if fitted so that temperature can be regulated to required degree.

The REVO Oven can be heated in three different ways, and it is advisable after buying or hiring your cooker, to find out where the heating elements are situated, so that you can fully understand the use of it.

OVEN WITH TOP AND BOTTOM HEAT.

Heat controlled by one or two switches.

To heat the oven.

Turn one or both switches to HIGH until the required temperature is reached.

To control the heat.

Models with separate switches for top and bottom elements. Place food in the oven, and switch the top element to LOW or OFF. The bottom element switch should be kept on HIGH as long as necessary and then turned down to MED., LOW or OFF according to temperature required. In models where one switch controls both elements, the current consumption of the top element is usually lower than that of the bottom, so that in effect, heat control is much the same as in models having independent control of each element.

Stewing can be done using the bottom element only at very little cost.

N.B.—In models where grilling is performed by means of the top element in the oven, both the grill switch and the oven switch should be turned ON until the desired temperature is reached. When the food is placed in the oven, the grill switch should be turned OFF, and the heat controlled from the oven switch.

GOOD THINGS TO COOK AND EAT

Use of the Oven (continued).

CAKES.

When making small cakes and pastries in a small oven with top and bottom heat it is generally necessary to change the food from top to bottom and vice versa during cooking. This ensures even cooking.

LARGE CAKES.

Place fairly low so that the tin is in the middle of the oven. For short and quick cooking place the food in the top part of the oven. For long slow cooking, food should be placed in the centre of the oven.

OVEN WITH SIDE AND BOTTOM HEAT.

The heat is controlled by one switch.

To heat the oven.

Switch to HIGH, until desired temperature is attained.

To control the heat.

Switch to MED., LOW or OFF according to the temperature required.

The top part of the oven is the hottest.

 In those REVO Cookers not fitted with plug-in elements the oven is made removable. By removing the oven you can then readily ascertain the position of the heating elements.

OVEN WITH SIDE HEAT.

Heat controlled by one switch and used similarly to side and bottom heating. The bottom of the oven can be used for slow cooking.

VENTILATORS.

Each oven door is fitted with one or two ventilators which, when opened, allow a through draught for any steam to escape. They should always be closed except when there is any unnecessary steam in the oven, e.g. from milk puddings, stews, etc.

Steam in the oven will prevent the satisfactory browning of food.

COWL VENTILATOR.

If your oven is fitted with a cowl ventilator no adjustment is necessary as this is set open at the correct aperture.

N.B.—To avoid any steam condensing in the oven, leave the door open after use until the oven is cool.

REVO ELECTRIC COOKERS

Use of the Oven (continued).

SIZES.

Since every part of the oven is available for cooking it is surprising what one can do with even the smallest REVO Oven. When using a small oven very little electricity is used. It is generally necessary however to leave the switch at HIGH for a longer time during cooking.

TEMPERATURES.

For good cooking with consistent results it is advisable to have correct temperatures. It is a great convenience to have your oven door fitted with a thermometer. A glance is then all that is necessary, and much heat is saved by keeping the oven door shut.

Once having obtained a satisfactory result you can make a note of the thermometer reading so that the effort may be repeated every time with the same success.

A REVO oven reaches a cooking temperature in twenty minutes. The following table is a guide to the various heats in the oven.

VERY HOT OVEN	-	450-550°F
HOT OVEN	-	400-450°F
MODERATE OVEN	-	350-400°F
SLOW	-	300°F

SHELVES.

Arrange the shelves as required before heating the oven.

Since the hottest part of the REVO oven is at the top, the top shelves should be reserved for food which is to be cooked or browned quickly.

The flat shelf is not a browning sheet. It can be used for cooking scones or tea cakes, and is useful when cooking plate pies or any food of a similar nature where it is necessary to apply extra heat to the bottom of the food. Stand the food on the flat shelf—this conducts the heat across and so the bottom of the food is well browned.

A browning sheet is **not** necessary in a REVO Electric Oven. The temperature distribution maintained throughout gives a perfect oven for baking and provided the user heats the oven to the correct temperature the food should be perfectly browned and cooked.

GOOD THINGS TO COOK AND EAT

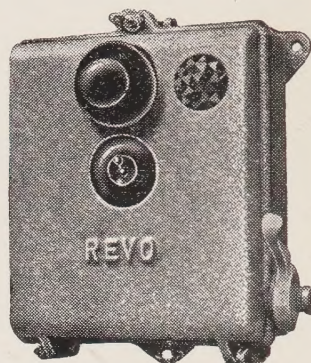
KEEP YOUR COOKER CLEAN

Remember that a little care will greatly lengthen the useful life of your cooker and will always ensure its efficiency in operation and also the sweetness of your cooking.

DAILY CLEAN

1. SWITCH OFF AT THE CONTROL PANEL.

2. After use the inside of the oven should be wiped out whilst it is still warm with a damp dish cloth.
3. Wipe over the hob also with a damp dish cloth.
4. Remove the drip tray, if one is fitted under the boiling plates and wash or wipe over with damp dish cloth.
5. The grill should not be touched. Any food particles can be burnt off by leaving the grill switch on for a few minutes.
6. Wipe boiling plates and grill-boiler top dry and rub over with a very little fat.

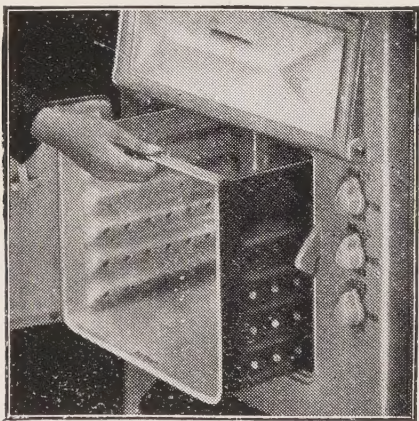


Control Panel.

WEEKLY CLEAN.

1. SWITCH OFF AT THE CONTROL PANEL.

2. Remove plug-in elements (when cold) or withdrawable oven interior and wipe over with Vim and a damp dish cloth. Any obstinate stains can be removed with a wire scourer. Never put plug-in elements into water.



N.B.—A great deal of labour is saved if the user puts any foods liable to boil over on to a separate tin tray so as to prevent burning on the elements or oven bottom.

3. Wash the enamel part of the oven thoroughly, using Vim and a wire scourer to remove any stain.
4. The enclosed boiling plates can be cleaned with a greased rag or paper. This will remove any rust and keep the plates in good condition.
5. The 'Superspeed' plate needs no cleaning as the great heat of the element will burn off any food particles.
6. The REVO black standard finish can be cleaned with a little oil or furniture polish.
7. The brilliant lustre of the REVO vitreous mottled grey enamelled finish is quickly restored by wiping over with a damp dish cloth.

REVO ELECTRIC COOKERS

METHODS OF COOKING WITH YOUR REVO COOKER.

BOILING.

FRESH MEAT.

Put in sufficient boiling salted water to cover the meat entirely. Bring quickly to the boil. Boil for 5 minutes then switch to LOW for simmering. Allow 20 minutes to the lb. and 20 minutes over.

SALT MEAT.

Wash or steep in cold water. Put in cold water and gradually bring to boiling point. If meat is very salt the water can be changed. Allow $\frac{1}{2}$ hour to the lb. and $\frac{1}{2}$ hour over and simmer.

FISH.

Same as for fresh meat. Allow 6-10 minutes to the lb. and 6-10 minutes over.



N.B.—With small pieces of fish, the switch can often be turned OFF when the water is boiling, and the fish cooked using the residual heat of the boiling plate.

VEGETABLES.

ROOTS & TUBERS.

Remove the outer skin. Keep in cold water until required for cooking.

GREEN VEGETABLES.

Cut off outer leaves and thick stalks. Soak in salt and water before using. Wash well before cooking.

DRIED VEGETABLES.

Cover well with hot water to which $\frac{1}{2}$ teaspoonful bicarbonate soda has been added. Soak for 24 hours. Wash well before using.

Time for boiling.—According to size and thickness.

Sprouts and Potatoes	20-30 minutes
Carrots and Turnips	40-45 „

N.B.—It has been found that on an enclosed type of boiling plate using one pan, very little water is necessary. Place vegetables in a pan with a **well fitting lid**, and add water to come quarter of the way up the pan. Switch to HIGH until the water boils, then switch OFF entirely, keeping the lid on. In this way there is a great saving in electricity, the vegetables are delightfully cooked and retain all their mineral salts.

GOOD THINGS TO COOK AND EAT

Methods of Cooking (continued).

VEGETABLES.

These can be cooked in the oven very successfully when cooking a joint—thereby saving time and electricity.

BAKED POTATOES.

Dry well and place in even sizes round the meat. They usually require about an hour to cook.

VEGETABLES EN CASSEROLE.

Choose a pie dish or casserole with a well fitting lid. Place prepared vegetables in dish in layers. No water is necessary but a few pats of butter should be put in.

SCALLOPED POTATOES15-20 minutes

GREEN VEGETABLES.....20-30 minutes

CARROTS, TURNIPS AND PEAS40-45 minutes

N.B.—Cooked in this way all the natural salts are retained.

These can be served in the same dish in which they have been cooked.

PASTRY.

Should be cooked in a hot oven.

If pastry is at all thick, wait until required temperature is reached and pastry has risen, then switch to LOW and cook gradually for 30-40 minutes.

The richer the pastry the hotter the oven which is required, but care must be taken that time is allowed for the pastry to be cooked through.

CAKES.

SMALL CAKES. Keep heat up and cook cakes quickly.

MADEIRA AND PLAIN FRUIT CAKES. Switch LOW, place in middle of oven.

The necessary temperatures required to cook cakes are given under the individual recipes.

N.B.—Pastries and sandwich cakes are better cooked in a rising temperature to start with, but a madeira cake or a similar cake can be cooked in residual heat.

REVO ELECTRIC COOKERS

Methods of Cooking (continued).

BAKING.

This is a method of cooking in hot air in an enclosed space. With a REVO electric oven, one has a perfect oven for baking.

MEAT.

Place joint either on a grid, a baking tin, or the REVO Anti-splash meat tin if one is supplied with your cooker, allowing a little dripping if meat is not very fat. Put in a hot oven of 425-450°F.

Leave switch at HIGH until the meat starts to cook, generally from 5-10 minutes depending on the size of the meat. This seals all the juices and obviates any necessity for basting. Switch to LOW to keep at an even temperature until cooked through.

If a Yorkshire Pudding is to be cooked with the meat, place it in the hottest part of the oven, i.e. near the top. Owing to the greater heat required to cook the Yorkshire Pudding, the meat should be cooked more slowly before the pudding is put in. It is quite unnecessary then to remove the meat to cook the Yorkshire Pudding.

Times for Baking different Meats.

BEEF	-	-	15 minutes to the lb. and 15 minutes over.
MUTTON	-	20	20
		20	20
LAMB	-	25	25
		25	25
PORK	-	25	25
		25	25
VEAL	-	25	25
		25	25
GAME	-	12	12
		12	12
POULTRY	-	12	12
		12	12

FISH.

Choose a thick cut which can be stuffed with forcemeat stuffing or left plain. Place on a well greased tin and cover with a greased paper. Place in a moderately hot oven and switch to LOW. Allow 15 minutes to the lb. and 15 minutes over.

GOOD THINGS TO COOK AND EAT

Methods of Cooking (continued).

GRILLING.

A quick method of cooking is by **direct** heat, above the article to be cooked.

Such food is more digestible and palatable than fried food, and the process is simple and economical.

A REVO Grill is specially designed to give a maximum quantity of heat, evenly and efficiently distributed over the area available.

Almost immediately after switching on a brilliant glow is produced, which is ideal for cooking chops, steaks, fish, making toast, grilling bacon, ham, tomatoes, kidneys, sausages, etc.

A REVO Grill-boiler is as its name suggests a dual purpose unit suitable for both grilling and boiling simultaneously. Whenever grilling is being carried out some operation should be performed at the same time on the boiling top.

When grilling meat or fish, fry chips on top. When toasting, boil water on top.

If no actual process is required at the same time as grilling is being carried out, place a utensil full of water on the top plate. This will ensure that the top plate will retain its original flatness throughout its life.

For grilling it is desirable to choose small tender pieces of meat or fish.

Method :—

MEAT.

Cover with a little butter or pure oil. Place under the hot grill with switch at **HIGH** until both sides are browned. When nicely browned turn switch down to **MED.** to finish cooking.

FISH.

(1) Heat a little fat in the grill tin. Dry the fish and coat with egg and flour, or egg and crumbs. Place in the hot fat and turn immediately so that both sides are coated with fat. Turn when brown and cook through as for meat. (2) Place on grill rack with a few dabs of butter on top and grill as for meat.

BACON AND EGGS.

Heat up a little fat in the grill tin. Drop in eggs. Grill the bacon on top until crisp. Baste eggs with fat to finish cooking.

FRYING.

A quick method of cooking foods in hot fat.

Suitable Foods.

Fish—thin steaks, fillets, Liver, Chops, Rump Steaks
Re-heated dishes, e.g.—rissoles.

REVO ELECTRIC COOKERS

Method :— *Method of Cooking (continued).*

Use clarified fat and a strong pan. Clean the food, and make as dry as possible and coat if desired either with

1. Flour. 2. Batter of flour and water. 3. Egg and crumbs. Turn switch to HIGH to heat up fat. Turn to LOW when cooking the food.

N.B.—Fat should have a thin blue smoke arising on surface before any food is put in. See that there is enough fat to cover the food. Fry to a golden brown, turn if necessary. Drain on crumbled paper.

Garnish:—Fish—lemon, parsley.

Meat—diced carrots, parsley, mushrooms, tomatoes.

STEWING.

A long slow cooking in a small quantity of liquid. It should be done in a strong pan or casserole with a well fitting lid.

Can be done either on a boiling plate with switch at LOW or in the oven. The latter is the more economical method, as other foods can be cooked at the same time, e.g.—stewed rabbit, baked potatoes in skins, baked apples and milk pudding.

Method:—

1. Put layers of meat, vegetables, flavourings in a dish or pan, Put in sufficient water to come half-way up the pan. Add cut up potatoes if required $\frac{1}{2}$ - $\frac{3}{4}$ hour before finishing, (as for Irish Stew). or
2. Fry meat in a little dripping, remove from pan. Fry vegetables and make a thickened gravy. Place all in a casserole and simmer until tender, (as for Haricot of Mutton).

For stewing, the oven should be about 350°F with switch at LOW. If a boiling plate is used leave switch at LOW and move to one side if necessary.

STEAMING.

There are three methods possible for steaming.

1. Using a perforated steamer over a pan containing water which should always be kept boiling.
2. By standing a basin in a pan containing sufficient boiling water to come half-way up the side of the basin.
3. Between two plates over a pan containing boiling water.

N.B.—As the water in the pan boils away add sufficient water to maintain the level. By the use of a three-tier steamer, a complete dinner can be cooked in one operation. The steamer will only require the same amount of heat as an ordinary saucepan, and the switch may be kept at LOW. A very satisfactory and economical method of steaming.

Time:—Generally slower than for boiling.

VEGETABLES 30-40 minutes.

FRUIT.....No water required. Place fruit in basin with sugar to taste. Allow 20-40 minutes according to kind.

FISH..... 10 minutes to the lb. and 10 minutes over.

POULTRY.....Chicken or fowl, 40-60 minutes.

MEAT..... Approximately 1 hour to every lb.
10-20 minutes for steaks.

‘AUTOTHERM’



CONTROL.

OVEN

ADDITIONAL INSTRUCTIONS FOR REVO COOKERS FITTED WITH AUTOTHERM OVEN CONTROL.

Use the following tables to ascertain the Heat Numbers corresponding to the temperatures given in the Recipe Book.

HEAT NUMBER	...	1	2	3	4	5	6	7	8	9	10	11	12
APPROX. TEMPERATURE		225	250	275	300	325	350	375	400	425	450	475	500

PROCEDURE.

Set the Indicator Knob by turning clockwise until the Heat Number is opposite the Pointer of the Knob. Leave the oven to heat up.—Watch for the Signal Lamp, when this lights, the oven has reached its proper temperature and cooking can be put into the oven.—Switch off at time given in the recipe by rotating the Indicator Knob in an anti-clockwise direction until the Pointer points to “OFF.”

NOTE.

The operation of the Autotherm Unit is such that it automatically performs the equivalent of the switching operations indicated in the recipes.



SOUPS.

FISH SOUP

Ingredients:—

1 qt. fish stock.
 $\frac{1}{2}$ oz. butter.
Salt and pepper.

2 oz. flour.
 $\frac{1}{2}$ pt. milk.
 $\frac{1}{2}$ lb. cod fish.

Method:—

Melt the butter in a pan, add the flour, then milk gradually; stir all the time; add fish stock and season; boil two minutes; add fish in flakes.

POTATO SOUP

Ingredients:—

1 lb. potatoes.
1 onion.
1 piece celery.

1 tablespoonful flour
 $1\frac{3}{4}$ pts. water.
 $\frac{1}{4}$ pt. milk.
Seasoning.

Method:—

Peel vegetables, scrub the Celery, grate vegetables; put in pan. Simmer 2 hours. Sieve. Mix flour to a smooth paste with milk, stir into the soup and boil for 5 or 10 minutes.

SCOTCH BROTH

Ingredients:—

1 lb. neck of mutton.
1 carrot, turnip and onion.
 $\frac{1}{2}$ teaspoonful chopped parsley.

1 tablespoonful pearl barley and potatoes.
1 qt. water.
Seasoning.

Method:—

Wipe and cut meat, cut vegetables into dice, put meat in pan with water, bring to boil and skim. Add vegetables and barley. Simmer gently for 3 hours. Season and add parsley.

GOOD THINGS TO COOK AND EAT

WHITE VEGETABLE SOUP

Ingredients:—

1 carrot, turnip and onion
1 piece celery.
1 tablespoonful flour.

1 $\frac{3}{4}$ pints water.
 $\frac{1}{2}$ oz. dripping.
 $\frac{1}{4}$ pint milk.
Seasoning.

Method:—

Prepare vegetables and cut in small dice. Put vegetables, dripping, seasoning and water into pan. Simmer 1 $\frac{1}{2}$ hours. Sieve. Mix flour with milk, add to soup and boil 5 minutes. Add a little chopped parsley.

MULLIGATAWNY SOUP

Ingredients:—

2 qts. veal stock.
1 teaspoonful curry powder.
2 ozs. flour.
 $\frac{1}{2}$ pint cream.

2 ozs. butter.
1 onion.
1 carrot.
1 apple.
Salt and pepper.

Method:—

Prepare vegetables, fry in butter, stir in flour and curry powder; add stock and seasonings. Simmer gently for 2 hours. Sieve. Add the cream just before serving.

LENTIL SOUP

Ingredients:—

$\frac{1}{4}$ lb. lentils.
1 carrot.
1 oz. flour.
1 $\frac{1}{2}$ pints. cold water.

1 turnip.
1 onion.
1 oz. butter or dripping.
1 gill milk.
Salt and pepper.

Method:—

Wash lentils and soak overnight if possible. Melt butter in a pan, add prepared vegetables and cook with lid on for 5 minutes. Add water and lentils and bring to the boil. Remove scum and allow to simmer for 2-3 hours. Strain through a wire sieve. Mix flour with the milk, season and add to soup. Stir until it boils and serve in a hot tureen.

TOMATO SOUP

Ingredients:—

1 lb. tomatoes.
1 $\frac{1}{2}$ oz. butter.
1 small carrot.
1 small onion.

1 small turnip.
2 ozs. ham.
1 oz. flour.
1 $\frac{1}{2}$ pt. stock.

Method:—

Melt butter, add vegetables cut into dice; cook for 5 minutes, stirring well. Cut ham into small pieces and add with tomatoes and stock. Simmer gently for 1 $\frac{1}{2}$ -2 hours. Sieve and return to pan. Mix flour with a little water, add to soup and stir until boiling.

REVO ELECTRIC COOKERS

CELERY SOUP

Ingredients:—

1 qt. water.
1 pt. milk.
1 head of celery.
1 oz. ham.

1 large onion.
1 oz. butter.
1 oz. flour.
Seasoning.

Method:—

Wash the celery and cut it up, also ham and onion. Melt the butter and fry the vegetables without browning. Add ham, salt and water. Simmer until tender. Rub through a sieve and return to saucepan. Mix the flour with the milk, add to the soup and stir until it boils, add seasoning and serve.

SHIN OF BEEF SOUP

(for Invalids)

Ingredients:—

1 lb. shin of beef.
2 qts. water.
 $\frac{1}{2}$ turnip.

1 strip celery.
1 onion.
1 carrot.
Seasoning.

Method:—

Cut the meat into very small pieces, place in a casserole or pan. Wash and shred vegetables, put in casserole with water, salt and pepper. Put lid on and place in an oven, temperature 350°F. switch to LOW for 1 hour and OFF for further two hours. Time 3 hours.

FISH.

SOLE À LA TURQUE

Ingredients:—

1 Dover sole.

Forcemeat stuffing.

Method:—

Skin the back of the sole and make a cut down the middle of the back from head to tail. Cut away the flesh from the bone, a little on each side. Fill this with a well flavoured stuffing (shrimps may be used). Replace fish over stuffing. Put a layer of sliced tomato on the top and cover with a well greased paper. Put in a well greased tin and bake in a moderate oven of 375°F for 20 minutes with switch at LOW.

GOOD THINGS TO COOK AND EAT

PICKLED HERRINGS

Ingredients:—

4 fresh herrings.
6 pepper corns.
1 blade mace.

$\frac{1}{4}$ teaspoonful salt.
 $\frac{1}{4}$ gill vinegar.
 $\frac{1}{2}$ gill water.

Method:—

Bone and wash herrings, lay in a greased pie dish, add seasonings, vinegar and water. Cover with a greased paper. Bake in oven of 375°F for $\frac{1}{2}$ hour with switch at LOW.

FISH AU GRATIN

Ingredients:—

Cod or haddock.
1 small onion.
2 ozs. butter.

2 teaspoonfuls chopped parsley.
2 tablespoonfuls bread crumbs.
Fish stock.
Lemon juice.

Method:—

Prepare fish, then place on a greased dish, with parsley, onion and seasoning. Cover with bread crumbs and place butter on in small pieces, squeeze lemon juice over and pour round stock.

Cover over with greased paper, bake at 400°F switch LOW. Time 30 minutes.

SOLE À LA PORTUGAISE

Ingredients:—

1 Sole.
1 Spanish onion.
Brown bread crumbs

Pepper, salt, lemon juice.
2 tomatoes.
Parmesan cheese.

1 gill tomato sauce.

Method:—

Wash, skin and clean sole, season and lay on greased dish, cover with slices of tomato and rings of onion; scatter bread crumbs and cheese. Bake in moderate oven 30 minutes. Serve with tomato sauce if liked.

STUFFED FILLETS OF PLAICE

Ingredients:—

4 or 6 fillets of plaice.
2 tablespoonfuls bread crumbs.
1 tablespoonful chopped suet.
1 teaspoonful chopped parsley.

$\frac{1}{2}$ pt. stock.
Rind of lemon.
2 tablespoonfuls chopped shrimps.
Pepper and salt.
Egg to mix.

Method:—

Grease a dish, roll the fillets filled with stuffing. Pour round a little stock and cover with greased paper. Bake in a moderate oven, 350°F. These can be cooked in residual heat.

REVO ELECTRIC COOKERS

FISH SOUFFLÉ

Ingredients:—

$\frac{1}{2}$ lb. white fish.
1 oz. butter.
3 eggs.

2 ozs. flour.
1 gill fish stock or water.
 $\frac{1}{2}$ gill cream.

Method:—

Boil water and butter, add flour heated and sieved, heat until thickened. Wipe and scrape fish from bone, pound it with panard eggs, seasoning and rub through wire sieve. Stir into plain mould greased and dusted with rice flour. Steam gently for an hour. Turn out and coat with sauce ($\frac{1}{2}$ pint). Decorate with red pepper and parsley.

CRAYFISH PATTIES

Ingredients:—

4 ozs. Crayfish.
 $\frac{1}{2}$ pt. shrimps.

6 ozs. short pastry.
 $\frac{1}{4}$ pt. Hollandaise sauce.

Method:—

Line small deep patty tins with pastry, line with butter paper, fill with rice and bake in a moderate oven. Chop shrimps with crayfish into dice, stir into the sauce and make hot without boiling.

Remove paper and rice from cases and fill with mixture and serve hot.

CREAMED CODFISH AND SHRIMPS

Ingredients:—

$1\frac{1}{2}$ lbs. fillet of cod.
3 pts. milk.
 $\frac{1}{2}$ pt. shrimps.
 $\frac{1}{2}$ teaspoonful lemon juice.

1 dessertspoonful flour.
2 ozs. butter.
Pepper and salt.
 $\frac{1}{4}$ teaspoonful anchovy.

Method:—

Cover codfish with warm water and $\frac{1}{2}$ teaspoonful salt, and simmer for 15 minutes. Remove skin and bones and flake the fish. Shell the shrimps. Make a thick white sauce with the butter, flour and milk. Add fish, lemon juice, anchovy and shrimps.

FISH PIE

Ingredients:—

$\frac{1}{2}$ lb. cooked fish.
1 lb. cooked potatoes.
1 teaspoonful chopped parsley.

Dripping.
Seasoning.
Little milk.

Method:—

Remove the skin and bone from fish and flake fish. Mix fish, seasoning and parsley. Mash potatoes and season, moisten with a little milk. Place fish in a greased pie dish, place potatoes on fish, decorate with a fork. Put a few pieces of dripping on top. Reheat in oven. This can be done on retained heat. Time 20 minutes.

GOOD THINGS TO COOK AND EAT

STUFFED HADDOCK BAKED

Ingredients:—

1 small fresh haddock.
1 tablespoonful bread crumbs.
 $\frac{1}{4}$ oz. dripping.

Pinch mixed herbs.
 $\frac{1}{2}$ teaspoonful chopped parsley
Seasoning.

Method:—

Wash and scale fish. Mix bread crumbs, herbs, parsley, seasoning and dripping. Stuff the fish and dredge with flour. Sew up with linen thread, put in a dish with 2 tablespoonfuls of dripping.

Bake 20 minutes at 400°F. Switch LOW at once.

LOBSTER PATTIES

Ingredients:—

Puff pastry.
1 lobster (or tinned lobster will do).

Lemon juice.
White sauce.
Pepper and salt.

Method:—

Cut pastry in rounds, mark in centre with smaller cutter and bake in oven at a temperature of 500°F, switch to LOW for 15-20 minutes. When baked, take centre round out. Cut lobster into small pieces, place in saucepan with lemon juice and seasoning, bind with sauce. Fill pastry cases with this mixture and place small rounds on top.

MEAT DISHES.

FRICASSEE OF CHICKEN

Ingredients:—

Remains of cooked chicken.
 $\frac{3}{4}$ pt. stock.
 $1\frac{1}{2}$ ozs. flour.

Seasoning.
 $1\frac{1}{2}$ ozs. butter.
Few rolls of bacon.
A little milk.

Method:—

Melt the butter, add flour and milk. Stir until it is thick, cut the chicken up, add the chicken and simmer gently for $\frac{3}{4}$ of an hour. Pile the chicken up on a hot dish and garnish with bacon rolls previously baked or grilled.

REVO ELECTRIC COOKERS

BEEF OLIVES

Ingredients:—

1 lb. rump steak.
2 ozs. white bread crumbs.
1 tablespoonful chopped parsley.
1 oz. butter.
1 oz. flour.

$\frac{3}{4}$ pt. stock.
1 oz. suet.
 $\frac{1}{2}$ egg.
1 carrot.
1 turnip.
1 onion.

Method:—

Cut all vegetables into small pieces, fry in the butter. Add flour and allow to brown. Add stock. Cut the steak in oblong pieces. Mix the suet, parsley and bread crumbs and seasoning with the egg. Spread on steak and roll up. Tie with thread and place in pan. Simmer gently for $2\frac{1}{2}$ or 3 hours.

This can be cooked in oven at 350°F and switch to LOW.

When serving, remove thread and pour gravy round the beef olives.

ROAST TURKEY

Method:—

Clean turkey and fill the breast with sausage meat and forcemeat stuffing inside the bird. Truss it and put several slices of bacon on the breast. Smear the rest of the turkey with dripping, wrap in greaseproof paper and place on the lowest shelf in oven. Put in at 450°F and leave switch HIGH until the bird is cooking then switch to LOW for the rest of the time.

Time:—15 minutes to the lb. and 15 minutes over.

Remove greaseproof paper and serve with bread sauce (see Sauces).

HARICOT MUTTON

Ingredients:—

2 lbs. neck of mutton.
1 oz. butter.
2 small onions.
1 carrot.

$\frac{1}{2}$ turnip.
1 oz. flour.
1 pint water.
1 dessertspoonful mushroom ketchup.

Method:—

Divide meat into cutlets and fry until a golden brown. Remove meat, add a little butter or dripping and fry the vegetables, which should be cut into dice. Add the flour and when all are slightly brown, place in a casserole and add remaining ingredients together with the cutlets. Cook in a slow oven of 350°F for $2\frac{1}{2}$ hours with switch at LOW; switch right off for the last $\frac{1}{2}$ hour.

GOOD THINGS TO COOK AND EAT

SEA PIE

Ingredients:—

1 lb. Steak.
1 small onion.
1 small turnip.

1 small carrot.
Seasoning. Water.
6 ozs. suet crust.

SUET CRUST:— 6 ozs. flour
2 ozs. suet

2 teaspoonfuls of baking powder
1 Teaspoonful of salt to each lb. of flour

Method:—

Skin, shred and chop suet. Mix flour salt and suet together. Add baking powder and mix to a stiff dough with water. Roll out to required size. Cut and wipe meat. Peel and cut the vegetables in dice. Put the meat and vegetables in layers in a saucepan, sprinkle the seasoning, pour over water and bring to boiling point. Place the crust on the meat. Simmer gently for 3 hours.

LIVER AND BACON

Ingredients:—

$\frac{1}{2}$ lb. liver.
Seasoning.

$\frac{1}{2}$ lb. bacon.
 $\frac{1}{2}$ pt. water.
1 dessertspoonful flour.

Method:—

Wash and dry liver, cut rind off bacon and cut liver in slices. Fry the bacon and fry rind to extract fat. Remove the bacon from pan, fry liver in the bacon fat for about 10 minutes. Remove liver on to hot dish, put bacon on top and keep hot. Brown the flour, add liquid, boil well, season with pepper and salt. Pour gravy round liver.

LIVER À LA FRANCAISE

Ingredients:—

$\frac{1}{2}$ lb. calf's liver.
 $\frac{1}{4}$ lb. bacon.
4 tablespoonfuls breadcrumbs.

2 tablespoonfuls chopped onion.
1 teaspoonful parsley or herbs.
Pepper and salt.
A little egg to mix.

Method:—

Place the liver in small even pieces in a casserole. Put a little of the forcemeat on each and cover each with a small piece of bacon. Pour a little water or stock round and cover with a greased paper. Cook gently in oven of 375°F for 40 minutes. Switch at LOW. Gravy can be thickened when liver is cooked.

REVO ELECTRIC COOKERS

RAISED VEAL AND HAM PIES

Ingredients:—

1 lb. flour.
6 ozs. lard.
1 teaspoonful salt.
 $\frac{1}{2}$ pt. milk or water.
See hot water pastry.

Filling.

1 lb. lean veal.
 $\frac{1}{2}$ lb. ham or bacon.
2 hard-boiled eggs.
1 teaspoonful grated lemon rind
2 teaspoonfuls chopped parsley.
Seasoning.

Method:—

Make the pastry and divide into portions, keeping back small pieces for the lids of the pies. Mould the pies into shape with the fingers, keeping the remaining pastry warm. Fill the hollow pies with the mixture and half of a hard-boiled egg in the centre. Add about 2 tablespoonfuls stock to the filling. Wet edges and put on lid, press the edges and trim them. Make a hole in the centre and decorate pies. Brush over with beaten egg and bake in moderately hot oven of 375°F for 1½-2 hours. Leave switch at HIGH for 10-15 minutes then turn to LOW, turn OFF towards the end.

When the pies are cooling, fill up through the crevices with a well-seasoned bone stock, so that it jellies when cold.

TRIPE AND ONIONS

Ingredients:—

1 lb. tripe.
 $\frac{3}{4}$ pt. water
2 or 3 onions.

$\frac{1}{2}$ pt. milk.
1 oz. flour.
Seasoning.

Method:—

Cut tripe and blanch. Part-boil onions, add tripe and milk. Simmer gently for about 2 hours. Mix flour to a paste with milk and stir into tripe and onions. Boil gently on hot plate for 20 minutes.

Serve garnished with chopped parsley if liked.

BEEF STEAK AND KIDNEY PIE.

Ingredients:—

1½ lb. steak.
 $\frac{1}{4}$ lb. kidney.
 $\frac{1}{2}$ lb. flaky pastry.

2 hard-boiled eggs.
Salt, pepper.
1 teaspoonful flour.

Method:—

Cut the steak and kidney, roll into flour, pepper and salt. Put into a pan with water and stew for an hour. When cool, fill the pie dish with meat. Slice the hard-boiled eggs and place on top. Roll out pastry and cover pie. Cut some fancy trimmings and decorate the pie. Brush over with beaten egg and bake in a hot oven.

Temperature 475°F for $\frac{3}{4}$ hour. Leave switch HIGH for 5 minutes then switch to LOW.

GOOD THINGS TO COOK AND EAT

ROAST CHICKEN

Method:—

Pluck and draw chicken, wipe out with damp cloth, stuff the body; rub breast with lemon to keep white. Dredge with flour. Cover with buttered paper. Put in oven at 475°F, leave HIGH for 5 minutes, then switch to LOW.

Time approximately 1 hour. Serve with bread sauce and bacon rolls.

SAUCES.

TOMATO SAUCE

Ingredients:—

$\frac{1}{2}$ oz. butter.	1 oz. bacon.
1 onion.	1 small carrot.
4 tomatoes	$\frac{1}{2}$ oz. rice flour
$\frac{1}{2}$ pt. tomato liquor and light coloured stock	
Pepper and salt.	

Method:—

Cut bacon in pieces, put into pan with butter and fry slightly. Add onion and carrot sliced and tomatoes. Let them fry together 4 or 5 minutes, stir in flour, add stock and seasoning, simmer 40 minutes. Put this through hair sieve and reheat.

PLAIN WHITE SAUCE

Ingredients:—

$\frac{1}{2}$ oz. butter.	1 pt. of milk.
1 oz. flour.	Pinch of salt.

Method:—

Boil milk and butter, blend flour with a little milk, add it to boiling milk and stir until it boils. Boil for 3 minutes. If sweet sauce is required add 1 oz. sugar.

RICH WHITE SAUCE

Ingredients:—

1 oz. butter.	1 oz. flour.	$\frac{1}{2}$ pt. milk.
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Method:—

Melt butter in a saucepan. Add flour, mix well, add liquid gradually, stirring all the time. Bring to the boil. Boil for 3 minutes. Season or sweeten to taste.

ANCHOVY SAUCE

Ingredients:—

$\frac{1}{2}$ oz. butter.	1 dessertspoonful Anchovy essence.
$\frac{1}{2}$ pt. fish stock or milk.	Pepper.
	$\frac{1}{2}$ oz. flour.

Method:—

As for white sauce.

REVO ELECTRIC COOKERS

BRANDY OR RUM SAUCE

Ingredients:—

1 wineglassful brandy or rum.

$\frac{1}{2}$ pint white sauce.

Method:—

Make the white sauce and then add the brandy or rum and do not boil.

ONION SAUCE

Ingredients:—

$\frac{1}{2}$ lb. onions.
1 oz. flour.

$\frac{1}{2}$ pt. milk.
Pepper and salt.

Method:—

Boil onions until tender, strain and chop them. Melt butter, add flour and milk, bring to the boil, stirring all the time. Add onions and season.

MARMALADE SAUCE

Ingredients:—

$\frac{1}{2}$ oz. cornflour.
1 oz. sugar.

$\frac{1}{2}$ pint boiling water.
1 oz. marmalade.
Lemon rind and juice.

Method:—

Mix cornflour with lemon juice, add grated rind of lemon, pour on the boiling water, add sugar and marmalade. Boil up and stir all the time.

CUSTARD SAUCE

Ingredients:—

2 eggs.
 $\frac{1}{2}$ pt. milk.

A few drops of vanilla essence.
1 dessertspoonful sugar.

Method:—

Heat the milk and sugar. Beat the eggs, pour the milk on the eggs. Return to pan, stir on hot plate on LOW until it thickens. Do not let it boil.

MAITRE D'HOTEL BUTTER

Ingredients:—

2 ozs. butter.
2 dessertspoonfuls parsley.

A few drops lemon juice.
Salt and pepper.

Method:—

Chop parsley and mix thoroughly with the butter, seasonings and lemon juice. Serve in pats with grills, fish, etc.

GOOD THINGS TO COOK AND EAT

PARSLEY SAUCE

Ingredients:—

1 oz. butter.
1 oz. flour.

$\frac{1}{2}$ oz. chopped parsley.
Seasoning.
1 pt. milk.

Method:—

Melt the butter, add the flour and the milk; bring to the boil, stirring all the time. Add seasoning, remove from heat and lastly add parsley.

BREAD SAUCE

Ingredients:—

2 ozs. bread crumbs.
1 oz. butter.

1 onion (chopped)
1 pt. milk.
Seasoning.

Method:—

Put all the ingredients into a pan, allow to soak well. This can be put into hotcupboard. Then boil up gently for about 10 minutes.

MAYONNAISE SAUCE

Ingredients:—

2 yolks of eggs.
 $\frac{1}{4}$ pt. salad oil.

2 tablespoonfuls vinegar.
 $\frac{1}{4}$ teaspoonful mustard.
Salt and pepper.

Method:—

Beat yolks, add pepper, salt and mustard. Add the oil gradually, beating all the time. Lastly add vinegar slowly.

APPLE SAUCE

Ingredients:—

$\frac{1}{2}$ lb. apples.

$\frac{1}{2}$ oz. sugar.

Method:—

Peel, core and quarter apples. Cook until tender. Sieve.

HORSERADISH SAUCE

Ingredients:—

1 piece horseradish.
 $\frac{1}{2}$ teaspoonful mustard.

1 teaspoonful white vinegar.
A little cream.

Method:—

Grate horseradish, add vinegar and mustard. Stir in cream.

REVO ELECTRIC COOKERS

STUFFINGS.

SAGE AND ONION STUFFING

Ingredients:—

1½ ozs. bread crumbs.
1 teaspoonful sage.

1 onion.
Seasoning.

Method:—

Peel and boil onion until tender, chop finely. Mix all together.

FORCE MEAT STUFFING

Ingredients:—

4 tablespoonfuls breadcrumbs.
1-2 tablespoonfuls shredded beef suet.
1 dessertspoonful chopped parsley or herbs.

A little lemon rind.
Salt and pepper.
1 egg.

Method:—

Mix together all ingredients. Bind with egg.

SAUSAGE STUFFING

Ingredients:—

½ lb. sausage meat.
1½ oz. bread crumbs.

1 teaspoonful mixed herbs.
Pinch of salt
1 egg.

Method:—

Mix all ingredients together and bind with egg.

VEGETABLES À LA REVO

See methods of cooking Page 14.

BRAISED CARROTS

Ingredients:—

1 lb. carrots.
1 gill stock.

1 oz. butter or dripping.
Seasoning.

Method:—

Prepare carrots and cut into rounds (young ones can be left whole) melt fat in a casserole or pan, put in carrots, toss in hot fat. Cover and put in a moderate oven 375°F for 10 minutes. Add stock, salt and pepper and cook gently until tender. Serve with, or without liquor. Sprinkle with a little chopped parsley. For celery, onions, etc. thicken with flour or cornflour. Add a little glaze or browning.

GOOD THINGS TO COOK AND EAT

SPINACH

Method:—

Wash well to remove soil, pull off stalks. Place in a pan with or without water. If put into a little boiling salted water colour is improved. Stir occasionally. Time for cooking 20-30 minutes with either method. When tender drain it very well, sieve and reheat with a small piece of butter, salt and pepper. Serve with portions of fried bread or poached eggs or hard boiled eggs.

Spinach can be well chopped instead of being sieved.

DEVILLED MUSHROOMS

Method:—

Peel 12 mushrooms and remove stalks. Fry 6 other mushrooms in 1 oz. fat, add a finely chopped onion, tablespoonful chopped ham, pinch cayenne, a tablespoonful curry paste and a teaspoonful chopped parsley. Place the mushrooms stalk side uppermost in a fire-proof dish. Put some of the mixture on each mushroom. Cover the surface with a little grated cheese and white breadcrumbs and a few drops of oiled butter.

Bake in a hot oven 450°F for 10 minutes.

Slices of marrow or rounds of cucumber can also be used.

BEANS À M. BIANCHI

Ingredients:—

2 onions.
3 tomatoes.

1 lb. French beans.
1 oz. butter.

Method:—

Top and tail beans. Put in a pan in layers. Simmer for 20 minutes. Season and serve.

MACEDOINE OF VEGETABLES

Ingredients:—

1 carrot.
1 parsnip.
1 swede.

1 turnip.
1 oz. butter.
½ cup water.
½ teaspoonful salt.

Method:—

Clean and dice vegetables. Melt butter in pan and add water and boil. Put vegetables in, with salt, and bring to the boil, keeping lid on pan. Switch to LOW for 20-25 minutes.

REVO ELECTRIC COOKERS

CABBAGE, SPROUTS AND BROCCOLI

Method:—

Trim and cut outside leaves off. Shred and wash well in salted water. Use $\frac{1}{2}$ pint water and $\frac{1}{2}$ teaspoonful of salt to every lb. of vegetable. Place in boiling water, boil for 15 minutes, keeping lid on saucepan.

CHIPPED POTATOES

Method:—

Wash and peel potatoes. Chip and dry well. Put in frying basket and place into boiling fat (Trex or lard). Allow about 10 minutes.

To crisp, lift potatoes out of fat before quite cooked, then place in again and lift out immediately.

PUDDINGS.

MILK PUDDINGS

Ingredients:—

To 1 pint of milk allow 2 oz. grain (rice, sago, tapioca, etc.).
1 oz. sugar.
Pinch salt.
Nutmeg or lemon rind to taste.

Method:—

Put in a well buttered pie dish. Place in the oven when switch is first turned on. Leave on HIGH until temperature reaches 400°F. Bake slowly with switch at LOW, for $1\frac{1}{2}$ -2 hours. Can often be baked in residual heat of oven without cost.

APPLE CHARLOTTE

Ingredients:—

1 lb. cooking apples.	4 ozs. breadcrumbs.
2 ozs. chopped suet or butter.	Grated rind and juice of 1 lemon.
	Sugar.

Method:—

Peel and core fruit. Grease a pie dish and put in alternate layers of sliced apples and breadcrumbs with pats of butter, grated lemon rind, juice and sugar. Finish off with a layer of breadcrumbs. Cover with well buttered paper. Cook in a moderately hot oven of 375°F for 30 minutes.

N.B. This pudding is also delicious when made with bananas.

GOOD THINGS TO COOK AND EAT

BAKEWELL TART

Ingredients:—

6 ozs. crust.
3 ozs. butter or margarine.
3 ozs. cake crumbs.
3 ozs. sugar.

2 ozs. ground almonds.
Few drops almond essence.
2 eggs.
2 tablespoonfuls raspberry jam

Method:—

Line a greased plate or sandwich tin with short crust pastry. Decorate edges and spread with jam. Beat butter and sugar to a cream, add eggs, cake crumbs, and almonds alternately, beat well, add flavouring.

Place on top of jam and bake in a moderate oven, of 425°F for $\frac{1}{2}$ to $\frac{3}{4}$ hour. Serve hot or cold. When cold the tart may be iced on top with water icing.

PINEAPPLE PUDDING

Ingredients:—

4 ozs. brown sugar (melted).

4 ozs. butter (melted).

Method:—

Put in the bottom of a pie dish. Place in rings of pineapple. Put a sponge mixture on the top, made as follows:—

3 ozs. butter.
3 ozs. sugar.

4 ozs. self-raising flour.
2 eggs or 1 egg and a little milk.

Bake in a moderate oven of 375°F and turn out upside down. Serve with cream.

ORANGE PUDDING

Ingredients:—

$\frac{1}{2}$ lb. flour.
3 ozs. margarine.
1 teaspoonful ground ginger.

2 ozs. golden syrup.
2 ozs. sugar.
1 teaspoonful baking powder.
Grated rind and juice of 2 oranges.

Method:—

Mix all dry ingredients, add syrup and orange juice, mix fairly stiff, put in greased mould or basin and steam for 3 hours.

CHOCOLATE SOUFFLÉ

Ingredients:—

$\frac{1}{4}$ lb. breadcrumbs.
2 ozs. sugar.
2 eggs.

$\frac{1}{2}$ pt. milk.
 $\frac{1}{2}$ oz. butter.
1 oz. grated chocolate.

Boil milk, sugar and chocolate together, add the crumbs and butter and let all stand in a warm place for a few minutes. Add few drops of vanilla essence and yolk of eggs, then stir in whites of eggs beaten to a stiff froth, pour into a well buttered dish.

Bake in moderate oven 20 minutes. Serve quickly, soon as baked.

REVO ELECTRIC COOKERS

ORANGE-FRUIT SOUFFLÉS

Ingredients:—

3 or 4 oranges.
1½ oz. butter.

1½ oz. flour.
3 eggs.

Method:—

Cut a circular slice off the top of each orange. Scoop out the pulp but do not break the skin. Rub sufficient pulp through a sieve to make $\frac{1}{2}$ pint. Melt the butter in a pan, add the flour. When well blended stir in orange pulp and boil until thick. Remove from hot plate and cool. Add sugar and 3 yolks of egg, one at a time, whisk the whites very stiffly and stir them in lightly to the mixture, fill in the orange cases and place in a deep tin.

Temperature 375-400°F and switch LOW for 20 minutes.

CHOCOLATE PUDDING

Ingredients:—

3 ozs. breadcrumbs.
2 ozs. chocolate.
2 egg yolks.

1 oz. butter.
 $\frac{1}{2}$ pt. milk.
2 egg whites, for meringue.

1 dessertspoonful castor sugar.

Method:—

Heat butter, chocolate and milk in a pan; do not let it boil. Pour over bread crumbs, put in oven at 400°F. Cook 20-30 minutes. Whip up white of eggs, place on top of pudding. and put in a cool oven to set meringue.

GINGER PUDDING

Ingredients:—

4 ozs. flour.
1 dessertspoonful ground ginger.
2 ozs. shredded suet.
Little water if too stiff.

$\frac{1}{2}$ teaspoonful baking powder.
2 tablespoonfuls golden syrup
2 eggs.

Method:—

Mix together dry ingredients, add eggs, then warmed syrup to a fairly moist mixture. Pour into a greased mould. Cover with greased paper. Steam for two hours.

PINEAPPLE MERINGUE

Ingredients:—

Pineapple (fresh or tinned).
Chopped nuts and cherries.

White of 2 eggs.
4 ozs castor sugar.

Method:—

Fill the centre of each piece of pineapple with chopped nuts and cherries. Make a meringue and coat the whole. Put in cool oven to set. Meringue can be served hot or cold.

GOOD THINGS TO COOK AND EAT

QUEEN OF PUDDINGS

$\frac{1}{2}$ pint milk.
 $\frac{1}{2}$ oz. butter.
 $\frac{1}{2}$ pint breadcrumbs

Grated rind of half a lemon.
2 ozs. sugar.
2-3 tablespoonfuls jam.
2 eggs.

Method:—

Boil the milk, butter and sugar, pour over the crumbs, add egg yolks, sugar and flavouring. Pour into a greased pie-dish and bake till set. Spread on top the jam, whip up whites, sweetened, to a stiff froth, put on the top of pudding in little heaps and brown in the oven.

BANANA CREAM

Line a pie dish or flanning with sweet short crust pastry. Prick well and bake 450°F. switch at LOW. 20 minutes.

Filling.

3 bananas
 $\frac{1}{2}$ cupful milk.
 $\frac{1}{2}$ oz. butter.

2 eggs
 $\frac{1}{2}$ cupful. sugar.
 $\frac{1}{2}$ teaspoonful vanilla.
2 tablespoonfuls cornflour.

Method:—

Boil milk, butter and sugar. Add slaked cornflour and cook well. Cool a little. Add well beaten eggs. Pour hot over the sliced bananas in the pastry. Put aside to cool and serve with whipped cream.

TREACLE LAYER PUDDING

Ingredients:—

$\frac{1}{2}$ lb. suet crust.

1 gill golden syrup.
3 tablespoonfuls breadcrumbs.

Method:—

Mix the golden syrup and breadcrumbs together. Make the suet crust. Cut into varying rounds, put alternate layers of pastry and syrup into the basin and continue till full. Finish with layer of pastry. Tie over a floured cloth and boil for $2\frac{1}{2}$ hours. Switch plate to LOW. Turn out on a hot dish. Pour over 2 tablespoonfuls heated syrup with 1 tablespoonful water.

REVO ELECTRIC COOKERS

GOLDEN PUDDING

Ingredients:—

4 ozs. flour.	1 tablespoonful marmalade.
2 ozs. bread soaked in $\frac{3}{4}$ gill milk.	$\frac{1}{2}$ teaspoonful baking powder.
	2 ozs. suet.

Method:—

Soak bread in milk and mash with a fork. Chop suet finely. Mix the solid ingredients together, put marmalade in centre, mix thoroughly, adding more liquid if necessary. Boil or steam for $2\frac{1}{2}$ -3 hours.

Serve with marmalade sauce.

CHOCOLATE MOULD

Ingredients:—

$1\frac{3}{4}$ ozs. cornflour.	$\frac{1}{2}$ pint milk.
$\frac{1}{4}$ oz. cocoa.	$\frac{1}{2}$ pint water
	1 oz. sugar.

Method:—

Mix the cornflour and cocoa to a smooth paste with a little milk. Put the rest of milk and water on to heat. Pour the hot liquid over the paste. Return to the saucepan. Boil 10 minutes, stirring. Add the sugar. Pour into a wet mould. Set aside to cool.

CORNFLOUR MOULD

Ingredients:—

2 ozs. cornflour.	$\frac{1}{2}$ pint. water.
$\frac{1}{2}$ pt. milk.	1 oz. sugar.
	Orange or lemon rind.

Method:—

Mix cornflour to a smooth paste with a little milk and water. Put the rest of water and milk on to heat, with lemon or orange rind. Pour hot liquid over the cornflour, return to saucepan, boil 10 minutes, stirring all the time. Add sugar and remove rind. Pour into a wet mould and cool.

CABINET PUDDING

Ingredients:—

$2\frac{1}{2}$ ozs. stale bread.	1 egg.
$1\frac{1}{2}$ gills milk and water.	$\frac{1}{2}$ oz. peel.
$\frac{1}{2}$ oz. currants.	$\frac{1}{2}$ oz. brown sugar.

Method:—

Wash and dry currants, chop peel, cut the bread into dice, beat egg, add milk and water heated, pour over bread. Cover and soak $\frac{1}{2}$ hour. Put mixture into a greased basin and steam for $2\frac{1}{2}$ hours. Serve with custard or jam sauce.

GOOD THINGS TO COOK AND EAT

YORKSHIRE PUDDING

Ingredients:—

4 ozs. plain flour.
Pinch of salt.

1 or 2 eggs.
 $\frac{1}{2}$ pt. milk.

Method:—

Put flour and salt into a bowl. Gradually pour in the eggs and milk, beating well with a wooden spoon. Allow to stand if possible. Have some shallow tins in the oven containing some hot dripping. Pour in the mixture. Bake in a very hot oven, 475-500°F. Switch to LOW. Time depends upon size of puddings, about 15-30 minutes.

PANCAKES

Method:—

Make batter same as above. Heat a little lard in frying pan. When smoking hot, pour in sufficient batter to cover the bottom of the pan. Fry until brown on both sides. Serve with syrup or slice of lemon and castor sugar.

XMAS PUDDING

Ingredients:—

$1\frac{1}{4}$ lb. bread crumbs.
1 lb. Barbadoes sugar.
1 lb. sultanas.
1 teaspoonful salt.
 $\frac{1}{4}$ lb. glace cherries.
 $\frac{1}{2}$ lb. ground almonds.
Rind and juice of 2 lemons.

$\frac{1}{2}$ lb. mixed chopped peel.
 $\frac{1}{2}$ teaspoonful mixed spice.
 $\frac{1}{2}$ teaspoonful cinnamon (ground).
 $\frac{1}{4}$ pint brandy.
1 lb. raisins.
1 lb. beef suet.
1 lb. currants.
6 eggs.

Method:—

Clean fruit, mix all the ingredients, add a little milk if necessary. Beat well, place in well greased basins, cover with greased paper and tie on a cloth. Steam for 6 hours. Serve with rum or brandy sauce (see sauces).

REVO ELECTRIC COOKERS

MERINGUES

Ingredients:—

6 ozs. castor sugar.

3 whites of egg.
Pinch of salt.

Method:—

Put whites of eggs in a basin with a pinch of salt and whisk to a very stiff froth. Fold in sugar with a metal spoon. Stir as little as possible. Put in spoonfuls on a flat tin. Bake in a cool oven $1\frac{1}{2}$ -2 hours. Temperature 300°F . Switch OFF.

CARAMEL CREAM

Ingredients:—

2 small teacupfuls sugar.
1 oz. gelatine.
 $\frac{1}{2}$ pt. cream.

1 pt. milk.
2 eggs.
A few browned almonds.

Method:—

Put sugar into old tin or saucepan, let it caramel. Soon as it gets slightly brown, stir into milk until dissolved. Cool a little. Add gelatine, whipped or plain cream and eggs. Stir until dissolved, mould and put almonds on top.

BREAD & SCONES.

BREAD WITH YEAST

Ingredients:—

3 lbs. flour.
1 oz. yeast.

1 teaspoonful sugar.
3 small teaspoonfuls salt.
About $1\frac{1}{2}$ pts. lukewarm water.

Method:—

Test yeast with sugar and a little lukewarm water. Mix flour and salt, make a hole in centre and pour in the yeast, add lukewarm water by degrees, stirring until no more flour can be mixed, with wooden spoon. Then knead. Clean sides of the bowl as soon as possible and knead until the fingers do not stick.

Turn smooth side uppermost, cut across top twice, cover bowl with a thick tea towel and set where the air is warm until the dough has risen to about twice its original size (1-2 hours).

Divide into loaves, kneading very lightly, put into warmed, greased tins and set to rise. ($1\frac{3}{4}$ lb. dough makes $1\frac{1}{2}$ lb. loaf). The tins should be rather more than half filled and the dough rise till level with the top before baking.

Bake in a hot oven of 500°F . Leave the switch at HIGH until the thermometer registers 450°F then switch to LOW for about $\frac{3}{4}$ -1 hour.

GOOD THINGS TO COOK AND EAT

BREAD WITH BAKING POWDER

Ingredients:—

$\frac{1}{2}$ lb. flour.
2 ozs. lard.

1 teaspoonful baking powder (heaped).
Pinch of salt.

Method:—

Mix with water or milk to soft dough. Knead in small cobs. Bake in hot oven of 500°F for 10 to 15 minutes with switch at LOW.

WALNUT MALT BREAD

Ingredients:—

2 cups Turog flour.
1 cup white.
1 cup sugar.
1 cup currants.
1 cup sultanas.

1 cup walnuts (broken).
 $1\frac{1}{2}$ cup milk.
1 tablespoonful syrup.
1 teaspoonful bicarbonate soda.
 $\frac{1}{4}$ teaspoonful salt.
2 ozs. butter.

Method:—

Rub butter into flour, add sugar, salt, fruit, walnuts. Put milk and syrup in a pan, warm, add soda and mix to dry ingredients.

Bake in a moderate oven 30-40 minutes in two tins at temperature of 375°F. If in one tin $1\frac{1}{2}$ hours.

TEACAKES

Ingredients:—

1 lb. flour.
2 ozs. sugar.
2 ozs. lard.

1 oz. yeast.
2 ozs. sultanas.
Warm milk and water.

Method:—

Rub in lard, sugar and add fruit. Make hole in centre and add milk and water with yeast and mix to a dough. Weigh 3 ozs. for each teacake and put in hotcupboard to rise for an hour. Bake at a temperature of 500°F, switch to LOW. Time 8 minutes.

BREAD ROLLS

Ingredients:—

1 lb. flour.
 $\frac{3}{4}$ oz. yeast.
 $\frac{1}{2}$ teaspoonful salt.

$\frac{3}{4}$ pt. tepid water.
 $\frac{1}{2}$ oz. sugar.
1 oz. lard.

Method:—

Rub lard into flour and salt. Cream yeast with sugar and add a little water. Make hole in centre and mix in yeast with knife. Add remainder of tepid water and knead lightly. Stand in a warm place to rise for about an hour. Make into small rolls, place on tin and allow to rise again for 15 minutes. Brush over with egg and bake at 500°F, switch to LOW. Time about 12 minutes.

REVO ELECTRIC COOKERS

WHOLEMEAL SCONES

Ingredients:—

$\frac{1}{2}$ lb. wholemeal.
 $\frac{1}{2}$ lb. white flour.
2 ozs. lard or butter.

1 teaspoonful salt.
2 teaspoonfuls baking powder.
Milk for mixing.

Method:—

Rub in fat, mix with milk. Roll out to $\frac{1}{2}$ in. Cut into rounds. Bake in hot oven of 500°F or on hotplate. 2 ozs. sultanas and 1 oz. sugar may be added to wholemeal scones.

SULTANA SCONES

Ingredients:—

1 lb. flour.
3 ozs. margarine or Trex.
3 ozs. sultanas.
1 teaspoonful bicarbonate of soda.

2 teaspoonfuls cream of tartar.
1 egg.
Milk.
Pinch of salt.

Method:—

Rub fat into dry ingredients. Add fruit and mix into a soft dough with milk and egg. Roll out and cut into shapes. Put on greased and floured tin. Brush over with egg. Bake at a temperature of 475°F. leave HIGH for 3 or 4 minutes, switch LOW for 20 minutes.

GIRDLE SCONES ON HOT PLATE

Ingredients:—

8 ozs. flour.
2 ozs. lard or Trex.
1 teaspoonful baking powder.

1 egg.
1 oz. sugar.
1 oz. currants.
Pinch of salt and a little milk.

Method:—

Sieve all dry ingredients into a basin. Rub in fat. Make into a light dough with egg and milk. Turn on floured board, roll and cut out. Wipe hot plate, grease well, turn switch to LOW, place scones on. When cooked on one side, turn over and switch OFF. Time about 12 minutes.

DROP SCONES ON HOT PLATE

Ingredients:—

1 breakfast cupful of plain flour.
1 knob of butter rubbed in (size of walnut.)
1 teaspoonful cream of tartar.

$\frac{1}{2}$ teaspoonful carbonate of soda.
A little milk.
1 oz. sugar.
1 egg.

Method:—

Drop tablespoonful of the mixture on greased hot plate. Cook 4 minutes each side.

GOOD THINGS TO COOK AND EAT

AFTERNOON TEA SCONES

Ingredients:—

$\frac{1}{2}$ lb. self-raising flour.
2 ozs. lard.

1 oz. sugar.
1 oz. sultanas (if desired).
1 egg and a little milk.

Method:—

Rub fat in flour and add other ingredients. Mix to a soft dough. Cut into rounds. Bake on hotplate. Keep switch on at LOW and cook very gradually. Turn over when cooked one side.

PIKELETS

Ingredients:—

$\frac{1}{2}$ pint milk.
 $\frac{1}{2}$ pint water.
1 oz. butter.
1 teaspoonful sugar.

2 egg yolks.
1 white of egg.
 $\frac{1}{2}$ oz. yeast.
1 lb. flour.
A pinch salt.

Method:—

Put the milk, water, butter, sugar and salt into a saucepan and heat till a little warmer than new milk, then put into a quart jug with eggs and yeast. Add 1 lb. flour and stir quickly till free from lumps. Cover and set in a warm place till the mixture rises to the top of the jug. Have the hot plate slightly heated, rub over with butter and pour the batter either into a hoop or into a round on the hot plate. Turn when brown and cook through.

SODA BREAD

Ingredients:—

$3\frac{1}{2}$ lbs. flour.
1 teaspoonful carbonate of soda.

$\frac{1}{2}$ oz. sugar.
1 qt. butter milk.
(Add 2 teaspoonfuls of cream of tartar
if fresh milk is used.)

Method:—

Mix all dry ingredients together and form a soft dough with liquid. Bake in two loaves. Moderately hot oven 425°F. Switch at HIGH 10 minutes, turn to LOW. Time 45 mins.

This can also be cooked on the hot plate in small pieces.

POTATO CAKES ON HOT PLATE

Ingredients:—

6 ozs. cooked mashed potatoes.
6 ozs. flour.
1 oz. butter and a pinch of salt.

Method:—

Work butter into the potatoes, put through hair sieve, add sieved flour and salt. Mix to a stiff dough with a little milk. Roll out on a floured board $\frac{1}{4}$ inch thickness, cut into rounds. Cook on greased hot plate. Switch at LOW all the time. Butter and serve hot.

REVO ELECTRIC COOKERS

CAKES.

VICTORIA SANDWICH

Ingredients:—

4 ozs. butter.
4 ozs. sugar.

4 ozs. self-raising flour.
2 eggs.

Method:—

Beat butter and sugar to a cream, add eggs and sifted flour alternately. Place mixture in 2 greased sandwich tins. Bake in oven of 450°F for 15-20 minutes with switch at Low or 425°F switch at MED.

SPONGE SANDWICH

Ingredients:—

3 eggs.
3 ozs. flour.

4 ozs. sugar.
1 tablespoonful hot water

Method:—

Beat whites until quite stiff, then add yolks and beating 3 minutes between adding each yolk. Next add sugar and hot water, beat 5 minutes. Beat until mixture is quite thick (about 20 minutes in all). Carefully sift in flour, stirring in lightly. Bake in a prepared sandwich tin in oven of 400°F for 20-30 minutes.

N.B.—To prepare tin, grease well and dredge with 1 teaspoonful sugar and flour mixed

A PLAIN FRUIT CAKE

Ingredients:—

12 ozs. flour.
6 ozs. margarine.
6 ozs. sugar.
6 ozs. currants.

4 ozs. sultanas.
2 ozs. peel.
2 small teaspoonfuls baking powder.
3 eggs.

Method:—

Rub fat in flour and add other ingredients. Mix to a fairly stiff dough and beat well. Put in a well greased tin. Bake in oven of 375°F for 1½ hours with switch at LOW.

LEICESTER CAKE

Ingredients:—

1 lb. flour.
6 ozs. margarine.
1 lb. currants.
2 ozs. candied peel.

1 teaspoonful cinnamon (if liked)
½ lb. raw sugar.
1 teaspoonful bicarbonate of soda.
½ pt. milk.
2 eggs.

Method:—

Rub fat in flour and add other ingredients. Mix with eggs and milk. Lastly add soda dissolved in a little milk. Beat well for 10 minutes. Bake in a moderate oven of 350-375°F for 3 hours with switch at LOW.

GOOD THINGS TO COOK AND EAT

ALMOND CAKE

Ingredients:—

2 eggs.
4 ozs. sugar.

4 ozs. butter.
4 ozs. ground almonds.
4 ozs. self-raising flour.

Method:—

Cream butter and sugar, add eggs well beaten, lastly flour and ground almonds. Bake at a temperature of 375°F, switch to LOW for an hour, and OFF for 20 minutes.

Time 1 hour 20 minutes. Place in centre of oven.

DATE AND NUT CAKE

Ingredients:—

1 lb. self-raising flour.
6 ozs. butter.
2 ozs. walnuts.
2 teaspoonfuls carbonate of soda.

$\frac{1}{2}$ lb. dem. sugar.
2 lbs. dates.
2 eggs.
1 pt. water.
Pinch of salt.

Method:—

Rub butter into flour, put carbonate of soda and warm water in a separate basin to dissolve. Add eggs, stir well. Add to dry ingredients. Bake at a temperature of 375°F, switch to LOW for an hour and OFF for $\frac{1}{2}$ hour. Time 1 $\frac{1}{2}$ hours. Place in centre of oven.

COBURGH CAKES

Ingredients:—

6 ozs. self-raising flour.
1 teaspoonful spice.
2 ozs. cornflour.
1 tablespoonful syrup.
 $\frac{1}{2}$ teaspoonful ginger.

$\frac{1}{2}$ teaspoonful carbonate of soda.
2 ozs. lard.
2 ozs. margarine.
2 eggs.
A few almonds.

Method:—

Mix dry ingredients, rub in fat, add syrup and eggs well beaten. Grease tins and put $\frac{1}{2}$ blanched almond in bottom. Bake at a temperature of 425°F. switch to LOW. Time 10-12 minutes.

RICE BUNS

Ingredients:—

4 ozs. flour.
2 ozs. butter.
 $\frac{1}{2}$ teaspoonful baking powder.

2 ozs. sugar.
2 eggs.
1 $\frac{1}{2}$ ozs. ground rice.
A few drops of vanilla essence.

Method:—

Cream sugar and butter, add eggs, stir in flour and ground rice, add flavouring. Bake in paper cases placed on baking sheet. Temperature 500°F and switch OFF.

Time 10 minutes.

REVO ELECTRIC COOKERS

CONGRESS TARTS

Ingredients:—

$\frac{1}{2}$ lb. short pastry.
2 ozs. ground almonds.
2 whites of egg.

4 ozs. sugar.
Almond essence.
Apricot jam.

Method:—

Line patty tins with pastry, put a spot of jam in each. whisk egg whites to a stiff froth, stir in almonds, sugar and essence. Put a little of this mixture in tarts and place a cross of pastry on each tart. Temperature 450°F, switch to LOW. Time 20 minutes.

SWISS ROLL

Ingredients:—

4 ozs. flour.
Jam and flavouring.

4 ozs. sugar.
2 eggs.

Method:—

Beat eggs well, beat in sugar, stir the flour in lightly. Spread evenly on a flat tin lined and greased. Bake at a temperature of 500°F, switch OFF. Time 8 minutes.

Spread with warmed jam, roll up quickly and dredge with castor sugar.

CHRISTMAS CAKE

Ingredients:—

$\frac{1}{2}$ lb. castor sugar.
10 ozs. plain flour.
1 $\frac{1}{2}$ lbs. currants.
 $\frac{1}{4}$ lb. candied peel.

$\frac{1}{2}$ lb. butter.
1 teaspoonful baking powder.
Pinch salt.
 $\frac{1}{2}$ lb. ground almonds.
4 or 5 eggs.

Method:—

Cream butter and sugar, add eggs and flour alternately, beat well. Add the fruit which has been previously washed and and **dried**, and the chopped peel and almonds. Put into a well greased tin. Place in the centre of the oven. Put in the oven at 375°F. Switch to LOW immediately. Cook at temperature of 325°F. for 4-5 hours, switch off the last hour: Pour 3 tablespoonfuls rum over the cake next day.

GINGER BREAD

Ingredients:—

$\frac{1}{2}$ lb. flour.
1 oz. sugar.
 $\frac{1}{2}$ oz. lemon peel.
1 teaspoonful ground ginger.
 $\frac{1}{4}$ teaspoonful soda.

1 oz. butter.
1 egg.
 $\frac{1}{2}$ oz. cherries.
A little milk.
4 ozs. treacle.
 $\frac{1}{2}$ oz. blanched almonds.

Method:—

Melt fat, sugar and syrup in a saucepan. Mix peel (chopped), cherries, ginger and flour, add egg to melted fat and beat well. Pour on to dry ingredients, add soda dissolved in a little milk. Pour into greased tin, place almonds on top. Bake at a temperature of 425°F, switch to LOW for $\frac{1}{2}$ an hour.

GOOD THINGS TO COOK AND EAT

PARKIN I

Ingredients:—

2½ teacupfuls flour.	1 teaspoonful ground ginger.
2 teacupfuls medium oatmeal.	1 teaspoonful cinnamon.
1 teacupful brown sugar.	2 teaspoonfuls mixed spice.
¼ lb. melted lard.	1 teacupful treacle and syrup mixed.
½ teaspoonful bi-carbonate soda.	1 egg.

Method:—

Mix all ingredients together and spread on a flat greased and floured tin and bake at a temperature of 425°F, switch LOW for ½ an hour and OFF for ¾ of an hour.

Time 1¼ hours.

PARKIN (without Oatmeal) II

Ingredients:—

1 lb. wholemeal flour*	½ teaspoonful baking powder.
¼ lb. lard.	1 teaspoonful ginger.
½ lb. sugar.	1 teaspoonful soda bicarb. dissolved in milk.
½ lb. syrup.	Salt.

Method:—

Rub in fat. Mix with milk and syrup to a thin consistency. Moderate oven 375°F, switch at LOW.

Time 1-1½ hours—depends on size of tins.

WELSH BUN LOAF (BARA BRITH)

Ingredients:—

3½ lbs. flour.	1 lb. butter.
½ lb. lard.	1½ lbs. sultanas.
1½ lbs. currants.	4 eggs.
1½ lbs. granulated sugar.	2 ozs. cherries.
1 packet Sun Maid Raisins.	2 ozs. baking powder.
Candied peel.	A little milk.

Method:—

Cream butter and sugar together, add eggs, then flour and baking powder gradually. Make it fairly moist with milk. Bake 3 hours in a moderate to fairly hot oven. Temperature 425°F. This will make 4-5 loaf shape cakes.

COFFEE KISSES

Ingredients:—

6 ozs. self-raising flour.	2 ozs. sugar.
3 ozs. butter.	1 teaspoonful coffee essence.
	1 egg.

Method:—

Rub in butter to dry ingredients, add egg and coffee essence. Roll into small balls. Bake at a temperature of 425°F, switch to LOW for 10 minutes.

GOOD THINGS TO COOK AND EAT

RASPBERRY KISSES

Ingredients:—

3 ozs. cornflour.
3 ozs. self-raising flour.
Flavouring.

1 oz. butter.
3 ozs. sugar.
1 egg.

Method:—

Rub in butter to dry ingredients, add flavouring and egg. Roll into small balls. Bake at a temperature of 425°F for 5 minutes, switch to LOW.

FILLING FOR COFFEE KISSES

Ingredients:—

2 ozs. butter.

4 ozs. icing sugar.
1 dessertspoonful of coffee essence.

Method:—

Warm butter, sieve icing sugar and add to butter and beat to a cream. Add essence. Place on coffee kiss and place another on top. Dredge with icing sugar.

FILLING FOR RASPBERRY KISSES

Ingredients:—

2 ozs. butter.

4 ozs. icing sugar
A few drops cochineal.

Method:—

As for Coffee Kisses.

SAFFRON CAKE

Ingredients:—

1 lb. self-raising flour.
 $\frac{1}{2}$ lb. butter.
4 ozs. sugar.
1 egg.

3d. saffron.
4 ozs. sultanas.
4 ozs. currants.
2 ozs. mixed peel.

Method:—

Rub the butter into the flour. Add sugar and fruit. Place saffron in a cup and pour boiling water over. Leave it overnight. Strain and add with egg to cake. Bake in meat tin. Bake at 425°F. Switch to LOW for 30 minutes and OFF for 10 minutes. Time 40 minutes. Place in centre of oven.

GOOD THINGS TO COOK AND EAT

MUSHROOM CAKE

Ingredients:—

Cake.

3 ozs. flour, self-raising.
2 ozs. castor sugar.

2 eggs.
1 tablespoonful melted butter

Chocolate Butter Icing for top of Mushroom.

2 ozs. butter.
2 ozs. chocolate.

4 ozs. icing sugar.
2 teaspoonfuls water.

Outer skin of Mushroom.

3 ozs. ground almonds.
3 ozs. icing sugar.
About $\frac{1}{2}$ white of small egg.
A little lemon juice.

A drop or two of almond essence.
A drop or two of vanilla essence.
A little warmed apricot jam.
2 ozs. castor sugar.

Method:—

Use a sloping pie tin measuring $6\frac{1}{2}$ in. across top, $1\frac{1}{2}$ in. deep, grease tin and dust with flour.

Whisk the eggs and sugar together until very thick, creamy and pale in colour, sift in the flour and mix without beating. Add the melted butter and fold it in carefully with a tablespoon. Put the mixture into the tin and cook for 25 minutes at a temperature of 425°F . Prepare almond paste while the cake is cooling. Sieve the icing sugar and mix with castor sugar and ground almonds. Add essences and lemon juice to the unbeaten egg white and mix together to a pliable paste, not sticky, and roll out on a board.

Warm jam and remove lumps. When cake is cold brush jam on the under side of the cake. Roll out the almond paste to a round large enough to cover the bottom and sides and press it on well.

Leave enough for centre stalk. Make butter icing, dissolve chocolate in water. When cold add to the butter. Put the mixture into a forcing with star tube and pipe brown ridges from end to middle and finish with stalk of Marzipan.

GROUND RICE CHEESE CAKES

Ingredients:—

Pastry.
2 ozs. butter.
1 egg.

2 ozs. rice (ground),
2 ozs. loaf sugar.
1 small lemon.

Method:—

Rub the sugar and rind of lemon. Beat butter to a cream, then add egg beaten, add ground rice and lemon juice. Line patty tins with pastry and fill with mixture.

Bake at a temperature of 450°F , switch to LOW. Time 12 minutes.

REVO ELECTRIC COOKERS

ORANGE BUNS

Ingredients:—

8 ozs. self-raising flour.
4 ozs. sugar.

4 ozs. margarine or butter.
2 eggs and a little milk.

Grated rind of an orange.

Icing (if liked):—4 ozs. icing sugar, dessertspoonful hot water, orange juice and colouring. Place half cherry on top.

Method:—

Rub butter into flour, add sugar and orange rind. Mix with eggs. Temperature 500°F and switch right OFF.

CRESCENT MOONS

Ingredients:—

4 ozs. butter.
4 ozs. sugar.
8 ozs. self-raising flour.

2 ozs. currants.
 $\frac{1}{2}$ teaspoonful lemon essence.
 $\frac{1}{4}$ teaspoonful ground nutmeg.

Method:—

Cream butter and sugar, work in flour and currants, with the whole yolk of egg, and $\frac{1}{2}$ the egg white, then add essence and nutmeg. Roll out the paste on a floured board, make into rounds with cutter, cut the rounds again to form crescents. Put on greased baking tin, brush with white of egg and dredge with castor sugar. Bake in a moderate oven. 425°F, switch to LOW until light brown.

Time 12-15 minutes.

SIMNEL CAKE

Ingredients:—

$\frac{1}{2}$ lb. flour.
 $\frac{1}{4}$ lb. castor sugar.
 $\frac{1}{2}$ lb. butter.
Pinch of salt.

$\frac{1}{2}$ lb. currants.
1 nutmeg.
 $\frac{1}{4}$ lb. lemon peel.
4 eggs.

For Almond Paste

$\frac{1}{2}$ lb. ground almonds.

$\frac{1}{2}$ lb. castor sugar.
2 eggs

Method:—

Cream butter and sugar, add eggs and flour alternately and fruit. Beat well. Put half mixture in a prepared cake tin, then a layer of almond paste, and then the remainder of the cake mixture. Bake at a temperature of 350°F. Switch LOW. Time 2-3 hours. Decorate with almond paste if desired.

GOOD THINGS TO COOK AND EAT

DUNDEE CAKE

Ingredients:—

8 ozs. self-raising flour.
6 ozs. butter.
3 eggs.
12 ozs. fruit (sultanas, peel, cherries,
currants and mixed peel.)
 $\frac{1}{2}$ teaspoonful spice.

A little milk.
1 tablespoonful brandy.
6 ozs. castor sugar.
Rind of a lemon.
2 ozs. split almonds.

Method:—

Cream butter and sugar, add eggs, fruit and flour. Place almonds on top. Cook at 375°F, switch to LOW for an hour and OFF $\frac{1}{2}$ an hour. Place in centre of oven.

ORANGE FANCIES

Ingredients:—

6 ozs. self-raising flour.
3 ozs. butter.

2 ozs. sugar.
1 egg.

Grated rind of an orange.

Filling—4 ozs. icing sugar, 2 ozs. warmed butter, juice of orange, put together with filling and sprinkle with icing sugar.

Method:—

Rub butter into flour, add sugar and rind of orange, mix together with egg. Bake at a temperature of 425°F for 15 minutes.

MARBLE CAKE

Ingredients:—

4 ozs. butter.
3 eggs.
1 teaspoonful cream of tartar.
 $\frac{1}{2}$ lb. plain flour.

4 ozs. sugar.
 $\frac{1}{2}$ teaspoonful carbonate of soda.
A little milk.
Almond essence.

Method:—

Beat the butter and sugar to a cream, stir in 3 well beaten eggs, add carbonate of soda and cream of tartar, flour and a little milk. Divide mixture into 3 parts, colour one pink, one green and one chocolate. Flavour with almond essence. Put layer on layer. Bake at a temperature of 375°F, switch LOW for an hour and OFF for 20 minutes.

ALMOND SLICES

Ingredients:—

8 ozs. plain flour.
2 ozs. ground almonds.

6 ozs. butter.
2 ozs. castor sugar.

2 yolks of egg.

For Filling

4 ozs. ground almonds.

6 ozs. sugar.

2 whites of eggs.

Method:—

Rub dry ingredients in a bowl, rub in butter and mix with yolks of egg. Knead until soft. Place in a flat tin and spread with jam. Put filling mixture on top. Cook at a temperature of 425°F. Switch to LOW about 20 minutes.

REVO ELECTRIC COOKERS

ROCK BUNS

Ingredients:—

$\frac{1}{2}$ lb. self-raising flour.
4 ozs. sugar.

4 ozs. butter rubbed in.
3 ozs. fruit.
1 oz. Peel.

Method:—

Mix together stiffly, with one egg, and a little milk. Sprinkle sugar on top. Bake at a temperature of 450°F, switch to LOW for 20 minutes.

CHEESE STRAWS

Ingredients:—

1 oz. Cheddar cheese grated.
2 ozs. Parmesan cheese.
1 yolk of egg.

2 ozs. self-raising flour.
2 ozs. butter.
2 teaspoonfuls water.
Cayenne.

Method:—

Rub butter into flour, add cheese and cayenne. Make into a stiff paste with yolk of egg and water. Roll out, cut into strips, place on a greased sheet and bake at a temperature of 450°F, switch to LOW. Time 15 minutes.

CHOCOLATE FANCIES

Ingredients:—

$\frac{1}{4}$ lb. butter.
6 ozs. self-raising flour.
1 dessertspoonful Morelto chocolate.

1 oz. sugar.
 $\frac{1}{2}$ teaspoonful ground cinnamon.
Pinch of salt.
2 ozs. cornflour.

Method:—

Cream butter, sugar and morelto chocolate. Add dry ingredients and knead well. Roll out and cut into rounds with fluted cutter. Bake in a moderate oven for 10 minutes at a temperature of 400°F, switch to LOW. Allow to cool. Sandwich each two together with Morelto butter icing:— 4 ozs. icing sugar and 2 ozs. butter, 2 dessertspoonsful morelto warmed. Sprinkle with icing sugar.

CREAM BUNS

Ingredients:—

1 strip Angelica.
 $\frac{1}{4}$ lb. butter.
 $\frac{1}{4}$ lb. sugar.

3d. cream.
2 eggs.
4 ozs. self-raising flour.
2 or 3 drops lemon essence.

Method:—

Cream butter and sugar together, add eggs in flour, mix with essence. Bake in paper cases for 25 minutes. Temperature 500°F and switch OFF at once. Cut the top off and cut in two. Stand up and pipe cream on both sides, put a strip of angelica over to form a basket handle.

GOOD THINGS TO COOK AND EAT

ROSE FAIRY CAKES

Ingredients:—

3 ozs. butter.	3 ozs. sugar.
2 eggs.	5 ozs. self-raising flour.
2 ozs. ground almonds.	Cherries.
Nuts (chopped).	1 teaspoonful rose water, carmine.
	1 tablespoonful milk.

Method:—

Cream butter and sugar, add eggs, flour and ground almonds and lastly nuts and colouring. Cook at 500°F and switch OFF. Time 12 minutes. Bake in paper cases.

Icing—1 cup of icing sugar. 2 drops of rose water, few drops of lemon juice. 1 teaspoonful butter, green colouring. Mix together with $\frac{1}{2}$ teaspoonful hot water, heat and use quickly. Decorate as desired.

MADEIRA CAKE

Ingredients:—

4 ozs. butter.	A little lemon rind, or vanilla.
6 ozs. castor sugar.	8 ozs. flour.
3 eggs.	2 tablespoonfuls milk.
	$\frac{1}{4}$ teaspoonful baking powder.

Method:—

Beat butter and sugar to a cream, add flour and eggs alternately, and lastly the baking powder. Bake in a moderate oven of 400°F for $1\frac{1}{4}$ hours with switch at LOW or can be cooked in residual heat—oven 500°F, switch OFF.

GINGER BUNS

Ingredients:—

$\frac{1}{2}$ lb. self-raising flour.	$\frac{1}{2}$ lb. syrup.
$\frac{1}{2}$ oz. ground ginger.	$\frac{1}{2}$ gill water.
2 ozs. brown sugar.	1 egg.
1 teaspoonful bicarbonate of soda.	2 ozs. lard.

Method:—

Melt lard, sugar and syrup with a little water, add flour gradually and the egg and beat all together. Add the bicarbonate of soda dissolved in the remainder of the water. The mixture should be a thin batter. Fill the greased bun tins. Bake at a temperature of 500°F, switch right OFF. Time 15 minutes.

MACAROONS

Ingredients:—

$\frac{1}{2}$ lb. ground almonds.	Rice paper.
$\frac{3}{4}$ lb. castor sugar.	White of 3 eggs.
	1 oz. whole almonds.

Method:—

Mix sugar and almonds together, add white of 3 eggs, make into round balls. Place one or two blanched almonds on top, cook on rice paper at a temperature of 400°F, switch LOW for 10-15 minutes (very good for residual heat).

Coffee essence may be added to make coffee macaroons,

REVO ELECTRIC COOKERS

SAND CAKE

Ingredients:—

4 ozs. butter.
4 ozs. sugar.
2 ozs. self-raising flour.

1 oz. ground rice.
2 ozs. cornflour.
2 eggs.

Method:—

Cream butter and sugar, add eggs well beaten, then add flour, cornflour, and ground rice. Place in a greased and floured tin. Bake at a temperature of 425°F, switch to LOW for 45 minutes and OFF 15 minutes. Time 1 hour.

MADELINES

Ingredients:—

6 ozs. self-raising flour.
6 ozs. castor sugar.
2 or 3 drops of vanilla essence.
¼ oz. cocoanut, cherries and angelica.

4 eggs.
4 ozs. butter.
Apricot jam.

Method:—

Whisk eggs and sugar together in a bowl over hot water for 5 minutes. Whisk after removing till mixture is very thick, add essence, whisk again, fold in lightly sifted flour, add butter, which has been previously melted and cooled. Half fill greased dariole moulds. Cook for 15 minutes in hot oven at a temperature of 500°F and OFF. Brush over with apricot jam, roll in cocoanut and decorate with cherry and angelica.

ORANGE SPONGE SANDWICH

Ingredients:—

6 ozs. butter.
3 eggs.

6 ozs. sugar.
6 ozs. self-raising flour.
Grated rind of an orange.

Method:—

Cream butter and sugar, add eggs well beaten, lastly flour and grated rind of orange. Place in two sandwich tins one at top and one at bottom of the oven, and bake at a temperature of 425°F, switch LOW at once. Time 20 minutes.

Filling.

Ingredients:—

2 ozs. butter.

4 ozs. icing sugar.
A little orange juice.

Method:—

Warm butter, add icing sugar well sieved and a little orange juice, beat to a cream and spread on sandwich when cool.

Icing.

Ingredients:—

4 ozs. sifted icing sugar.
1 tablespoonful warm water.

1 tablespoonful orange juice.
Chopped walnuts.
Orange colouring.

Method:—

Spread on top with a palette knife, dipped in hot water.

GOOD THINGS TO COOK AND EAT

CHOCOLATE BUNS

Ingredients:—

8 ozs. self-raising flour.
2 eggs.
A little milk.

4 ozs. castor sugar.
4 ozs. butter.
2 ozs. chocolate powder

Method:—

Mix flour, sugar and chocolate. Rub in butter, add 2 eggs and a little milk and beat well. Put in greased bun tins, and cook at a temperature of 500°F, switch OFF at once. Time 12 minutes.

Icing.

Ingredients:—

4 ozs. icing sugar.

2 ozs. chocolate powder.
1 tablespoonful of hot water.

Method:—

Place on buns whilst hot and place $\frac{1}{2}$ a cherry or a walnut on top.

COFFEE SPONGE

Ingredients:—

4 ozs. butter.
4 ozs. self-raising flour.

4 ozs. sugar.
2 teaspoonfuls Camp coffee.
2 eggs.

Method:—

Cream butter and sugar together, add eggs well beaten, then the flour and coffee essence. Place in two well greased sandwich tins. Cook at a temperature of 425°F, switch to LOW at once. Time 15 minutes.

Coffee Filling.

Ingredients:—

2 ozs. butter.

4 ozs. icing sugar.
2 teaspoonfuls coffee.

Method:—

Warm butter, add sieved icing sugar and coffee essence. Spread on when cold.

Icing.

Ingredients:—

4 ozs. icing sugar.
2 teaspoonfuls of coffee essence.

1 tablespoonful of hot water.
Chopped walnuts.

FRENCH ROCK BUNS

Ingredients:—

2 ozs. butter.
3 ozs. castor sugar.

1 egg.
 $1\frac{1}{2}$ ozs. ground almonds.
6 ozs. self-raising flour.

Method:—

Beat butter and sugar to a cream, add egg, flour and ground almonds and enough milk to mix into a stiff paste. Drop on a greased tin. Bake at a temperature of 450°F, switch to LOW for 20 minutes.

REVO ELECTRIC COOKERS

ORANGE SPONGE CAKE

Ingredients:—

4 ozs. ground almonds.
4 ozs. self-raising flour.
2 oranges.

3 eggs.
4 ozs. sugar.
Orange icing, angelica and cherries.

Method:—

Beat sugar and yolk of eggs together, add ground almonds and grated rind of oranges. Sieve flour and fold in lightly. Lastly add whites of eggs, stiffly beaten. Mix these in very lightly. Place in greased tin. Cook at a temperature of 400°F, switch to LOW for $\frac{3}{4}$ of an hour and OFF $\frac{1}{4}$ of an hour. Time 1 hour. Place in centre of oven. Cover with orange icing decorate with cherries and angelica or crystalised oranges.

DEVONSHIRE SPLITS

Ingredients:—

$\frac{3}{4}$ lb. flour.
 $\frac{3}{4}$ cupful milk.
 $\frac{1}{2}$ cup butter.

2 teaspoonfuls baking powder.
 $\frac{1}{2}$ oz. castor sugar.
 $\frac{1}{4}$ teaspoonful salt.

Method:—

Rub butter in dry ingredients. Stir in milk. Knead on a floured board until free from cracks. Shape into balls the size of a large egg. Place on a greased tin. Brush over with melted butter. Cook in a hot oven 500°F, 15-20 minutes. When cold, split and fill with cream.

WELSH CHEESE CAKES

Shortcrust Pastry.

Ingredients:—

4 ozs. flour.
1 dessertspoonful sugar.

3 ozs. butter.
1 dessertspoonful water.

Filling.

Ingredients:—

2 ozs. butter.
1 oz. ground rice.

2 ozs. sugar.
2 ozs. self-raising flour.
1 egg.

Method:—

Line some patty tins with pastry. Put a little jam in each and place a teaspoonful of the mixture on the top of the jam. Bake in a hot oven 450°F switch at MED.

GOOD THINGS TO COOK AND EAT

MAIDS OF HONOUR

Ingredients:—

Short crust pastry.
4 ozs. butter.
4 ozs. currants.

4 ozs. sugar.
1 egg.

Method:—

Cream butter and sugar. Add egg and currants, beat well. Line patty tins with pastry. Run a small quantity of the mixture in each patty tin. Bake at a temperature of 450°F. Switch to MED. Time 15 mins.

SEED CAKE

Ingredients:—

4 ozs. butter.
4 ozs. self-raising flour.
1 teaspoonful caraway seeds.

4 ozs. sugar
2 eggs.

Method:—

Cream butter and sugar, add eggs, flour and seeds. Bake at a temperature of 400°F, switch LOW for 25 minutes and OFF for 15 minutes. Time $\frac{3}{4}$ hour.

CHOCOLATE CAKE

Ingredients:—

6 ozs. self-raising flour.
8 ozs. butter.
4 eggs.
6 ozs. castor sugar.

8 ozs. grated chocolate.
2 ozs. ground rice.
Milk.
A few drops vanilla essence.

Method:—

Melt chocolate in a tablespoonful of milk. Beat butter and sugar. Add beaten eggs, flour, rice and chocolate. Pour into shallow tin. Bake at a temperature of 425°F, switch LOW for $\frac{3}{4}$ of an hour and OFF 15 minutes. Time 1 hour.

BAKEWELL TART

Ingredients:—

Short Pastry.
3 ozs. sugar.
3 ozs. butter.
Jam.

3 ozs. ground almonds.
3 ozs. breadcrumbs.
3 eggs.
Grated rind and juice of 1 lemon.

Method:—

Line a shallow pie dish with pastry and spread with a little jam. Beat the yolks of eggs and mix them with breadcrumbs sugar, melted butter, ground almonds and lemon. Add the well beaten whites of eggs. Stir well together, spread over jam. Bake at a temperature of 450°F, switch to LOW. Time about 30 minutes.

REVO ELECTRIC COOKERS

APPLE CAKE

Ingredients:—

Short pastry.
1 lb. apples.

4 ozs. sugar.
1 teaspoonful cinnamon.

Method:—

Line a shallow tin with pastry. Cover with sliced apples, sprinkle with sugar and cinnamon. Bake at a temperature of 450°F, switch LOW. Time 25 minutes.

PASTRIES.

SHORT CRUST PASTRY

Ingredients:—

$\frac{1}{2}$ lb. plain flour.
 $\frac{1}{4}$ lb. lard and butter mixed.

Salt.
Water to mix.

Method:—

Cut the fat into small pieces and rub into flour until very fine crumbs. Mix to a stiff paste with very little water. Roll out once on a slightly floured board. Bake at a temperature of 450°F.

This pastry is for custard, fruit and jam tarts.

A little sugar and more fat may be added for a richer pastry.

FLAKY PASTRY

Ingredients:—

$\frac{1}{2}$ lb. plain flour.

6 ozs. margarine and lard. Salt and water.
1 teaspoonful lemon juice.

Method:—

Mix flour and salt in a bowl. Rub in one-third of the fat and mix to a dough with cold water. Put on a floured board, roll out to a strip about $\frac{1}{4}$ in. thick. Spread one-third remainder of the fat in flakes on two-thirds of strip. Fold over into three and roll again. Fold without putting in any fat. Repeat these two processes until the paste has been rolled 5 or 6 times. If time allows leave to cool between the rolling. Bake in hot oven of 475°F.

ROUGH PUFF PASTRY

Ingredients:—

1 lb. flour.
12 ozs. lard and margarine.

$\frac{1}{2}$ teaspoonful salt.
Cold water.

Method:—

Cut the fat into pieces in the flour and salt. Add water and mix to a stiff paste. Roll out on a floured board. Fold up and repeat the rolling 3 or 4 times. Bake in hot oven of 475°F. Switch to LOW after 5 minutes.

GOOD THINGS TO COOK AND EAT

PUFF PASTRY

Ingredients:—

8 ozs. flour.
8 ozs. butter.

Cold water.
 $\frac{1}{4}$ teaspoonful salt.
A little lemon juice and water.

Method:—

Mix flour and water to a stiff paste and roll out into a strip. Place the butter in the middle. Fold over and roll out several times. Leave to stand between each roll if possible. Cook in a very hot oven of 500°F. Turn to LOW after 5 minutes.

HOT WATER PASTRY

Ingredients:—

$\frac{1}{4}$ pt. milk or water.
1 lb. flour.

4-6 ozs. lard.
1 teaspoonful salt.

Method:—

Pour flour into a bowl, add salt. Boil milk, water and lard together, pour on to the flour. Mix well with a wooden spoon until smooth. Divide into portions for raised pies, and work into shape while warm. Cook in a hot oven, generally 40 minutes to 1 hour.

GENOESE PASTRY

Ingredients:—

3 ozs. flour (Vienna).
3 ozs. butter.

4 ozs. sugar.
3 large eggs.

Method:—

Beat eggs, add castor sugar and whisk over boiling water till thick and creamy. Remove from heat and whisk till cold. Sift the flour. Melt butter. Fold these ingredients lightly to the egg mixture. Add, if wished, grated rind of a lemon. Pour into tins prepared as for sponge cake. Bake in moderate oven 375-400°F, about 30 minutes. When cold cut into strips or fancy shapes and decorate with icing.

CHOUX PASTRY

Ingredients:—

$\frac{1}{4}$ pt. water.
4 ozs. flour.

2 ozs. butter.
Pinch salt.
3-4 eggs.

Method:—

Boil the water and the butter, add the flour and salt, stir until perfectly smooth. Allow to cool. Add the eggs one at a time, stirring well between the adding of each. Beat until quite smooth.

Bake for $\frac{1}{2}$ hour at 425°F. Switch at LOW. This pastry is for cream buns, éclairs, etc.

REVO ELECTRIC COOKERS

GERMAN PASTRY for lining tartlets, flans, etc.

Ingredients:—

4 ozs. sugar.
8 ozs. butter.

12 ozs. flour.
2 eggs.

Method:—

Rub fat in flour, mix to a smooth consistency with well beaten eggs and a little water if necessary. Hot oven 425-450°F.

CUSTARD TART

Ingredients:—

Short pastry.
1 tablespoonful sugar.
small piece of mace.

2 eggs.
 $\frac{1}{2}$ pt. milk.
Strip of lemon rind.

Method:—

Put the milk on to boil with lemon and mace. When nearly boiling, remove lemon and mace. Add sugar and pour over beaten eggs, stirring well. Put the custard into a jug and stand in a saucepan of simmering water. Stir until it begins to thicken. Line a custard tin with short pastry and pour in the custard. Bake in an oven at a temperature of 450°F, switch to LOW for 25 minutes. Put a little grated nutmeg on top. Cook on the middle shelf and stand in a meat tin.

LEMON PIE

Ingredients:—

$\frac{1}{2}$ lb. short crust pastry.

Lemon Filling.

$1\frac{1}{2}$ lemons.
1 oz. butter.
 $\frac{3}{4}$ pt. water.

3 ozs. flour.
9 ozs. castor sugar.
3 yolks of egg.

Meringue.

3 whites of eggs

3 ozs. castor sugar.
Pinch of salt.

Method:—

Line a pyrex plate with pastry, prick bottom and place rice on a piece of greaseproof paper to prevent pastry rising. Bake at a temperature of 450°F, switch to LOW. When pastry is cooked, remove the rice and paper carefully and return to oven to brown. Time 15 minutes.

Filling.

Grate the rinds of lemon and squeeze out the juice. Mix the sugar with flour, add the water gradually and mix to a smooth paste. Put into a saucepan with rind and juice of lemons. Stir until it thickens and allow to boil gently. Remove from hot plate and add butter and cool. Beat yolks of eggs and stir in gradually, return to hot plate but do not boil. Let it cool and turn into the prepared pastry and leave till cool.

Meringue.

Whisk the whites of eggs with a pinch of salt to a stiff froth, fold in sugar. Heap the meringue on top of filling, dredge with castor sugar and put in a cool oven to set.

GOOD THINGS TO COOK AND EAT

SHORTBREAD

Ingredients:—

4 ozs. plain flour.
4 ozs. butter.

2 ozs. sugar.
2 ozs. rice flour.

Method:—

Rub butter into flour, well sieved, add sugar and rice flour. Knead well, shape into rounds $\frac{1}{2}$ inch thick. Pinch edges and prick the centre. Bake at a temperature of 425° for 25 minutes.

FRUIT FLAN

Ingredients:—

$\frac{1}{2}$ lb. self-raising flour.
4 ozs. lard and margarine (mixed).

2 tablespoonfuls cold water.
1 teaspoonful castor sugar.
1 yolk egg.

Method:—

Rub fat into flour, add salt and sugar. Mix with egg to a dough. Grease flan ring. Place some rice or beans on a piece of greaseproof paper and prick pastry. Bake at a temperature of 450°F , switch to LOW for 15 minutes. When pastry is set, remove paper and rice carefully and return to oven to finish cooking the pastry. Allow to cool. Drain fruit (apricots, cherries, etc.). Boil juice with 1 tablespoonful sugar, thicken with $\frac{1}{2}$ teaspoonful arrowroot blended with water. Allow to cool. Place fruit in flan and cover with syrup. Serve with cream.

RICH PASTRY FOR FLANS

Ingredients:—

8 ozs. flour.
6 ozs. butter.

2 ozs. ground almonds.
2 ozs. sugar.
2 yolks of egg.

Method:—

Put all in a basin, rub in butter. Mix with 2 yolks of eggs. Knead until soft.

BISCUITS.

These can be cooked in residual heat.

SHORTBREAD BISCUITS

Ingredients:—

12 ozs. plain flour.

4 ozs. sugar.
8 ozs. margarine.

Method:—

Beat butter and sugar to a cream. Add flour and knead well. Roll out. Cut into fairly thick rounds. Cook in moderate oven.

REVO ELECTRIC COOKERS

GINGER BISCUITS

Ingredients:—

1 lb. flour.
6 ozs. sugar.
 $\frac{1}{2}$ teaspoonful ginger.

6-8 ozs. margarine.
1 teaspoonful baking powder.
 $\frac{1}{2}$ lb. treacle.

Method:—

Rub butter into flour. Add other ingredients. Mix to a stiff paste. Roll out and cut into shapes. Cook in moderate oven.

RICE BISCUITS

Ingredients:—

$\frac{1}{2}$ lb. flour.
2 ozs. rice flour.

4 ozs. butter.
4 ozs. sugar.

Method:—

Mix butter and sugar to a cream, add gradually rice flour and flour. Knead well into a soft dough. Roll out about $\frac{1}{2}$ inch thick on a floured board. Cut into shapes and place on a greased tin. Prick with a fork. Bake at a temperature of 400°F, switch OFF. Time 15-20 minutes.

SHREWSBURY BISCUITS

Ingredients:—

$\frac{1}{2}$ lb. flour.
4 ozs. butter.
4 ozs. castor sugar.

1 lemon.
1 egg.
 $\frac{1}{2}$ teaspoonful baking powder.

Method:—

Cream butter and sugar, beat in egg, add flour, baking powder and grated rind of lemon. Mix well together, turn on a floured board. Knead slightly and roll out very thinly. Cut into fingers. Bake at a temperature of 400°F, switch OFF. Time 10-15 minutes.

CURRANT BISCUITS

Ingredients:—

6 ozs. flour.
2 eggs.

4 ozs. castor sugar.
Currants.

Method:—

Break eggs into basin, add sugar and stir well together for 10 minutes. Add flour and stir in smoothly. Butter tin and put mixture on it in small heaps. Sprinkle a few currants in the centre of each biscuit. Bake at a temperature of 400°F, switch OFF for an hour.

GOOD THINGS TO COOK AND EAT

ALMOND FINGERS

Ingredients:—

4 ozs. flour.
3 eggs.

4 ozs. castor sugar.
Chopped almonds.
Chocolate icing.

Method:—

Put eggs in a basin and whisk well. Sprinkle in sugar and whisk well until thick. Fold in flour. Use pipe $\frac{1}{2}$ inch plain and pipe on to baking tin in fingers. Decorate with chocolate icing and chopped almonds. Bake at a temperature of 400°F and switch OFF. Time 20 minutes.

FLAPJACKS

Ingredients:—

3 ozs. butter or margarine.
Almond Essence.

3 ozs. sugar.
4 ozs. Quaker oats.
2 tablespoonfuls golden syrup.

Method:—

Melt butter and sugar, add oats, syrup and essence. Place in a greased tin and bake at a temperature of 400°F, switch OFF. Time 20-25 minutes. Leave in tin to cool. Cut out when cold.

CHOCOLATE BISCUITS

Ingredients:—

3 ozs. butter.
4 ozs. sugar.
 $\frac{1}{2}$ teaspoonful baking powder.

6 ozs. flour.
1 oz. cocoa.
1 egg.

A few drops vanilla essence.

Method:—

Beat butter and sugar, add other ingredients and mix to a smooth paste. Roll out fairly thinly, cut with cutter. Bake in a moderate oven at a temperature of 400°F, switch OFF. When cool join together with butter icing (see butter icing).

FORCE BISCUITS

Ingredients:—

6 ozs. lard.
12 ozs. flour.
1 teaspoonful baking powder.
1 egg.

2 ozs. sugar.
6 ozs. Force.
 $\frac{1}{2}$ teaspoonful carbonate of soda.
A little salt.

Method:—

Rub lard into flour and add dry ingredients. Mix with egg and cut out with a cutter. Bake at a temperature of 400°F, switch OFF.

REVO ELECTRIC COOKERS

COCOANUT BISCUITS

Ingredients:—

$\frac{1}{4}$ lb. castor sugar.
 $\frac{1}{2}$ lb. dessicated cocoanut.

2 eggs.
2 ozs. plain flour.

Method:—

Beat eggs, add sugar, beat well. Mix in desiccated cocoanut and flour. Cook at a temperature of 400°F, switch OFF for 15 minutes.

DIGESTIVE BISCUITS

Ingredients:—

$\frac{1}{4}$ lb. wholemeal flour.
 $\frac{1}{4}$ lb. medium oatmeal.
2 oz. butter.

2 oz. sugar.
2 ozs. syrup.
 $\frac{1}{4}$ teaspoonful soda.
Little milk.

Method:—

Rub in all dry ingredients. Add syrup warmed. Roll out thinly, prick with skewer. Moderate oven 375°F, switch LOW.

SAVOURIES.

MACARONI SAVOURY

Ingredients:—

3 ozs. macaroni.
Salt.

2 eggs.
2 ozs. suet.
6 ozs. cheese.

Method:—

Cook macaroni in boiling salted water and boil till tender. Drain and mix with chopped suet, cheese and two beaten eggs. Put into buttered mould and steam for 1 hour. Serve with tomato sauce.

WELSH RAREBIT

Ingredients:—

3 ozs. grated cheese.
1 oz. melted butter.

Pepper and salt.
1 tablespoonful milk.
2 slices toast, buttered.

Method:—

Mix all ingredients in a bowl. Spread on prepared toast. Place under grill till nicely browned.

SCOTCH EGGS

Ingredients:—

2 eggs, hard boiled.
 $\frac{1}{2}$ lb. sausage meat.

Bread crumbs.
1 raw egg.

Method:—

Remove shells from eggs. Cover each egg with sausage meat and roll in beaten egg, then in breadcrumbs. Fry in deep fat a golden brown. Cut eggs in halves. Can be served cold with salad or hot with tomato sauce.

GOOD THINGS TO COOK AND EAT

CAULIFLOWER AU GRATIN

Ingredients:—

Cauliflower.
 $\frac{1}{2}$ oz. butter.
 $\frac{1}{2}$ pint. milk.

$1\frac{1}{2}$ oz. grated cheese.
 $\frac{1}{2}$ oz. flour.
Pepper and salt.

Method:—

Wash and cook cauliflower until tender. Strain. Melt butter in a pan, add flour and milk. Stir until it thickens, add half of the cheese and season. Pour over cauliflower. Sprinkle remaining cheese on top and brown under grill.

CHEESE PUDDING

Ingredients:—

$1\frac{1}{2}$ ozs. grated cheese.
2 whites of egg.
 $\frac{1}{4}$ oz. flour.

1 yolk of egg.
 $\frac{1}{2}$ oz. butter.
A little milk.
Pepper.

Method:—

Melt butter in milk. Add the flour, stir over heat until it thickens. Allow to cool. Beat in the yolk of egg, add cheese. Beat the whites stiffly and fold in lightly. Pour into greased ramequin cases. Bake at a temperature of 450°F, switch LOW. Time 10 minutes. Sprinkle with cheese.

CHEESE FRITTERS

Ingredients:—

Batter.
1 teaspoonful salad oil.
1 egg.

3 ozs. flour.
 $\frac{1}{4}$ pt. warm water.
Seasoning.
4 ozs. cheese.

Method:—

Cut cheese into squares, dip in batter and fry a golden brown. Sprinkle with grated cheese.

SCRAMBLED EGG AND TOMATOES

Ingredients:—

3 eggs.
1 oz. butter.

Seasoning.
2 tomatoes.
Buttered toast.

Method:—

Beat eggs, skin tomatoes and reduce to pulp and add to eggs. Place butter in pan and add mixture, stirring until it thickens. Serve on hot buttered toast. Garnish with parsley.

REVO ELECTRIC COOKERS

SHRIMP SAVOURY

Ingredients:—

Buttered toast.
 $\frac{1}{2}$ oz. butter.

2 eggs.
Pepper and salt.
 $\frac{1}{2}$ pt. shelled shrimps.

Method:—

Put butter in pan, add eggs beaten, salt and pepper. Add shrimps. Stir over heat until set. Serve on toast. Garnish with parsley.

BUCK RAREBIT

Ingredients:—

2 eggs.
8 ozs. grated cheese.
Cayenne.

Buttered toast.
1 oz. butter.
2 tablespoonfuls milk.

Method:—

Melt butter, add cheese, milk, cayenne and stir over heat until smooth. Pour mixture over hot buttered toast. Poach eggs and place on top.

ANCHOVY EGGS

Ingredients:—

3 eggs.
1 oz. butter.
Anchovy sauce.

Chopped parsley.
Cayenne.
6 croutes of bread.

Method:—

Boil eggs hard and cut in half. Remove yolks and place white cases on the croutes. Put yolks through sieve and pound with butter. Add enough anchovy essence and cayenne to flavour. Pile up mixture in the white of egg. Garnish with chopped parsley.

TOAD IN THE HOLE

Ingredients:—

2 eggs.
 $\frac{1}{2}$ pint. milk.
1 lb. sausage.

6 ozs. plain flour.
 $\frac{1}{2}$ pt. water.
Seasoning.

Method:—

Place the flour and seasoning in basin, put in eggs and beat to a batter with milk and water. Place sausage in a greased dish, pour on batter and bake at a temperature of 475°F, switch LOW for 25 minutes.

GOOD THINGS TO COOK AND EAT

SAVOURY OMELETTES

Ingredients:—

3 eggs.
¼ lb. chopped cooked ham.

1 oz. butter.
Salt and pepper.

Method:—

Beat eggs thoroughly, add seasoning. Melt butter in omelette pan, pour in eggs. Stir mixture while tilting the pan to and fro. Sprinkle on chopped ham. Fold in half, leave to brown, turn on to a hot dish. Serve immediately.

CHEESE OMELETTE

Ingredients:—

1 oz. grated cheese.
1 oz. butter.

3 eggs.
Salt and pepper.

Method:—

Separate yolks from whites. Beat whites separately, add seasoning to yolks, fold in whites and grated cheese. Melt butter in omelette pan, pour in mixture and stir rapidly.

When nearly set fold in half and turn on a hot dish. Sprinkle with cheese.

STUFFED TOMATOES

Ingredients:—

6 large, firm tomatoes.
2 ozs. cooked chopped ham.

2 tablespoonfuls bread crumbs.
1 teaspoonful chopped parsley.

A little butter and seasoning.

Method:—

Cut tops off tomatoes and scoop out pulp. Mix pulp with ham, parsley, breadcrumbs and seasoning. Fill tomatoes with this mixture, replace tops and place a small piece of butter on each tomato. Place in a tin and cook for about 20 mins. Temperature 400°F, and switch OFF. This can be cooked on residual heat.

ICING.

ROYAL ICING

Ingredients:—

1 lb. sifted icing sugar.
3-4 whites of eggs.

A little powdered blue.
Juice of ½ lemon.

Method:—

Put whites of eggs into a bowl and gradually add the sugar, Juice of ½ lemon, also a little blue to whiten. Beat the icing well until spongy, about 20 minutes. Add more icing sugar if necessary.

REVO ELECTRIC COOKERS

ALMOND PASTE

Ingredients:—

$\frac{3}{4}$ lb. ground almonds.
6 ozs. castor sugar.
6 ozs. icing sugar.

1 egg.
Few drops almond essence.
1 tablespoonful orange flower water.
1 tablespoonful rum.

Method:—

Mix almonds, sugar, orange flower water, rum and almond essence in a bowl, bind with whole or yolks of eggs and cover cake with this. Paint top of the cake first with white of egg. Allow to become quite firm before decorating.

BUTTER ICING

Ingredients:—

4 ozs. butter.

6-8 ozs. sifted icing sugar.
 $\frac{1}{4}$ teaspoonful vanilla essence.

Method:—

Beat butter and sugar to a cream and work till smooth and soft. Add flavouring.

WATER ICING

Ingredients:—

4 ozs. icing sugar.

1-2 tablespoonfuls water.
Flavouring or colouring.

Method:—

Put sugar in a bowl and mix with warm water until smooth. Add flavouring or colouring.

CHOCOLATE ICING

Ingredients:—

$\frac{3}{4}$ lb. icing sugar.
2-4 ozs. chocolate.

$\frac{1}{4}$ oz. butter.
 $\frac{1}{2}$ gill or less warm water or sugar syrup.

Method:—

Dissolve chocolate in liquid. Add butter. Cool well, add sugar (previously sieved). Mix till the mixture will coat the back of a spoon, adding more sugar if required.

Warm slightly and use. (If overheated the icing discolours and cracks.).

EATON TOFFEE

Ingredients:—

$\frac{3}{4}$ lb. butter.
 $\frac{1}{2}$ lb. brown sugar.

1 tin Nestles Milk.
 $\frac{1}{2}$ lb. golden syrup.

Method:—

Melt butter, sugar, syrup and Nestles milk. Boil briskly for 20 minutes. Stir all the time. Set in shallow tin.

GOOD THINGS TO COOK AND EAT

COCOANUT ICE

Ingredients:—

1½ lb. loaf sugar.

½ lb. dessicated cocoanut.
½ pt. water to dissolve.

Method:—

Simmer slowly for 10 minutes to a syrup. Add cocoanut and pour at once evenly on a well greased paper. Colour if desired.

MARZIPAN

Ingredients:—

1 lb. lump sugar.
White of 2 eggs (beaten lightly).
Flour colouring and 3 ozs. icing sugar.

12 ozs. ground sweet almonds.
Less than ½ pt. water.

Method:—

Boil sugar and water in pan, 240°F, take from the heat and stir in almonds and eggs. Cook a few minutes more, take away, add icing sugar (sifted) and work until smooth, colour and flavour and mould into fancy shapes (with hands).

PRESERVES.

JAM MAKING ON YOUR REVO COOKER.

1. On the enclosed plate—use the highest loaded plate, and a heavy, flat pan.
2. Firm ripe, fresh fruit should be used, over-ripe fruit should be avoided.
3. Fruit should always be allowed to simmer gently (switch at LOW) before sugar is added. To prevent pulp sticking to pan and to avoid scum, rub across the bottom of the pan a small piece of butter in the proportion of ½ oz.-6lb. fruit).
4. The sugar should not be added until the fruit is well-cooked and broken down. After sugar is added the jam should be boiled rapidly (on at HIGH or MED.) until setting point is reached.
5. To prevent fruit rising in the jars (strawberries and cherries etc.) jam should be allowed to cool slightly in the pan and it should be stirred before it is filled into the jars.
6. A syrupy or running jam may be due to over-boiling with sugar, to a deficiency of acid, or to the use of too high a proportion of sugar.

REVO ELECTRIC COOKERS

9. Scum should not be removed till the jam is done. Continuous skimming is unnecessary and wasteful.
10. Fill jam pot full, put wax circles on while jam is hot. Tie down hot or cold, but more satisfactory when cold.
11. Jam should be stored in a dry, dark, cool cupboard.

BLACKCURRANT JAM

Ingredients:—

4 lbs. blackcurrants.

6 lbs. sugar.

3 pts. water.

Method:—

Remove stalks, wash fruit if necessary and put into a preserving pan with water. Simmer gently until fruit is quite tender and contents of pan are reduced considerably. As the pulp becomes thick stir frequently to prevent burning. Add the sugar, stir until it has all dissolved. Bring to boiling point and boil hard for 10 minutes or until setting point is reached.

DAMSON OR PLUM JAM

Ingredients:—

6 lbs. damsons.

7½ lbs. sugar.

2½-pts. water.

Method:—

Wash fruit, put into a pan with water, bring to boiling point. Simmer gently until fruit is well broken down. Add sugar stir until dissolved bring to boil and boil rapidly until it will set. Remove as many stones as possible as they rise to the surface.

MARROW JAM

Ingredients:—

4 lb. marrow (after peeling).

3½ lbs. sugar.

Juice of 2 lemons, rind of ½ lemon.

2 oz. root ginger.

Method:—

Peel marrow, remove seeds and pulp and cut into large squares. Place squares of marrow in a colander over a pan of boiling water and steam until marrow looks cooked and just tender. Remove from steam, place in a basin, cover with correct quantity sugar, add lemon juice and peel cut very finely, leave overnight. The following morning add crushed root ginger tied up in muslin and transfer jam to preserving pan. Cook slowly until the squares or marrow are transparent and until the syrup is fairly thick. When the marrow has been steamed the cooking process usually takes $\frac{3}{4}$ -1 hour. Remove ginger, pot and tie down when cold.

GOOD THINGS TO COOK AND EAT

RASPBERRY JAM

Ingredients:—

3 lbs. raspberries.
4½ lbs. sugar.

1 level teaspoonful tartaric acid.
1 pint fruit juice (redcurrant and raspberry mixed.)

Method:—

Simmer the fruit, fruit juice and tartaric acid till fruit is tender (20 minutes). Add sugar, stir till dissolved and boil hard for 3 minutes.

STRAWBERRY JAM.

Ingredients:—

4 lbs. strawberries.

3½ lbs. preserving sugar.
Juice of 4 lemons.

Method:—

Remove stalks and hulls. Put in preserving pan and add juice of lemons. Simmer until fruit is cooked. Add sugar and stir. Boil up about 15 minutes. Put in warm jars, cool and seal.

DRIED APRICOT JAM

Ingredients:—

1 lb. apricots.
3 lbs. preserving sugar.

3 pts. water.
2 ozs. blanched almonds.

Method:—

Cover apricots with cold water and soak 24 hours. Place in a preserving pan and boil for 35 minutes. Add the sugar and blanched almonds. Boil until it sets. Test on a saucer. Stir well after adding sugar.

FRESH APRICOT JAM

Ingredients:—

4 lbs. Apricots.

$\frac{3}{4}$ pt. water.
4 lbs. preserving sugar

Method:—

Wash and stone fruit. Put in preserving pan with water. Remove kernels from stones and blanch them. Add to the pan and simmer until fruit is tender. Add sugar and stir. Test on a saucer. Boil about 15 minutes.

LEMON CURD

Ingredients:—

1 egg.
Rind of 2 lemons.

$\frac{1}{4}$ lb. butter.
Juice of 1 lemon.
 $\frac{1}{2}$ lb. castor sugar.

Method:—

Beat egg, mix all together. Put in a double cooker and stir until it thickens.

REVO ELECTRIC COOKERS

LEMON MARMALADE

Allow 6 pints of water to 12 lemons and $4\frac{1}{2}$ lbs. sugar. Grate rind and pith from lemons and put into a basin with the water. Remove the hard white core from centre of lemons, then slice the pulp and add the water with juice. Leave for 24 hours. Then simmer for 2 hours. Add the sugar and keep stirring until it has melted, boil rapidly until the marmalade sets. Pot and cover.

ORANGE MARMALADE

Ingredients:—

6 Seville oranges.
1 grapefruit.
 $7\frac{1}{2}$ lbs. sugar.

1 sweet orange.
1 lemon.
3 qts. water.

Method:—

Cut fruit finely and take out the pips. Put into a preserving pan with the water. Stand for 24 hours. Then boil for 2 hours. Add the sugar and boil slowly until it jellies when tested. Time about 1 hour.

CANDIED ORANGE PEEL

Ingredients:—

8 oranges or lemons.

$\frac{1}{2}$ oz. bicarbonate of soda.
2 qts. boiling water.

Method:—

Wash fruit, cut into halves and carefully remove cores. Dissolve soda in boiling water and soak skins in this solution for 20 minutes. Remove, rinse well in cold water and simmer gently in fresh water until they are quite tender. The orange or lemon peel should then be removed and immersed in a syrup made as follows—1 lb. sugar dissolved in 1 pint water and brought to boiling point. The skins should be placed in this hot syrup and covered with a small plate and left to soak for 2 days.

After this time, drain off syrup and add $\frac{1}{2}$ lb. more sugar, bring to boil and simmer the skins in this syrup until they are quite clear; they should then be removed and placed on a cake tray to dry. The syrup should then be boiled for 3-4 minutes, stirred and when it is cloudy and thick dip pieces of peel into it. Replace on tray. Dry in a cool REVO oven $100-120^{\circ}\text{F}$ temperature.

USES OF SYRUPS FROM CANDIED PEEL

Fruit salads, sauces, sweetening puddings, stewed fruit, fruit chutneys, toffee making.

GOOD THINGS TO COOK AND EAT

BOTTLING WITH THE USE OF YOUR REVO COOKER

FRUIT

Choose firm, just ripe fruit, freshly picked, grade as far as possible. Prepare carefully (large plums or peaches may be cut in half and stones removed).

Examine bottles carefully. They should be free from any chips or cracks. Rubber bands also must be examined and tested by stretching. The bottles should be washed in warm water and rinsed in cold and allowed to drain.

Fruit should be packed as tightly as possible.

STERILIZING FRUIT IN OVEN

Place in a cool oven, without rings, lids or screw bands. (A paper or saucer may be placed on top to prevent top of fruit scorching).

N.B.—The bottles should not touch and should be placed on a flat shelf in a cold oven. Allow temperature to rise gradually to 350°F. until the fruit has shrunk and changed colour, time taken $\frac{3}{4}$ -1 hour. Remove from oven, one at a time, pour on boiling water or syrup (8-12 ozs. sugar to 1 pint). Screw down quickly and leave to cool.

STERILIZING FRUIT IN WATER

The fruit should be covered with either cold water or syrup and screwed down loosely to allow escape of air as temperature rises.

The bottles should be placed on a false bottom (laths of wood) in a large pan or boiler (REVO Washboiler is admirable for the purpose) and the utensil filled with cold water sufficient to cover bottles. Cover with tightly fitting lid to keep in steam. The temperature of the water should be brought slowly up to simmering point, which should be reached in 1 hour. Allow to simmer for 2-3 minutes and remove the bottles. Tighten screw bands and leave till next day. Remove bands and test for seal.

If not sealed, examine bottle, put fruit in fresh bottle and band and re-sterilize.

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TOMATOES

Remove stalks, blanch and place in cold water. Remove skins. Small tomatoes can be packed whole, larger ones may be halved and the hard core removed.

The flavour is improved if $\frac{1}{4}$ oz. salt and 1 teaspoonful sugar is interspersed with fruit when packing it into jars. The fruit should be well pressed down in the jars and no liquid added. Place rubber bands, lids and screw bands on bottle. Stand on a false bottom in a large pan or REVO Washboiler. Fill to shoulders of bottles with cold water. Temperature should be raised to simmering point in one hour. Allow to remain at simmering point for half an hour, then remove and tighten screw bands immediately.

PREPARATION OF SYRUP FOR FRUIT BOTTLING

Fruit has a much better flavour if a sugar syrup is used for bottling instead of water. It impregnates the fruit during sterilization and the subsequent storage and helps considerably in retaining the fresh fruit flavour.

Proportion:—

8 oz. to 12 oz. sugar to 1 pint of water, according to acidity or sweetness of fruit. The sugar is dissolved in the water, stirring frequently, bring to boil.

If the syrup is being used for sterilizing fruit in water the syrup must be cool before pouring on the fruit to avoid cracking bottles.

If to be used for oven method it must be boiling and poured on fruit as each bottle comes out of the oven.

VEGETABLES

Vegetables are more difficult to preserve than fruits, and on no account should they be treated the same way.

Preparation of vegetables is most important.

1. They should be young and perfectly fresh.
2. Washed to remove any trace of soil, and peeled or scraped according to kind.
3. Tied in muslin and dipped in boiling water for 2-5 minutes according to hardness.
4. After this, plunge into cold water to make them easier for packing.
5. They should be packed **LOOSELY** into bottles.

GOOD THINGS TO COOK AND EAT

METHOD OF STERILIZATION

After packing vegetables loosely in bottles, cover completely with a solution containing $2\frac{1}{2}$ salt and 5 fluid ounces lemon juice per gallon of water. (Solution prepared by boiling the water and adding the strained lemon juice and salt). Should be cool before pouring in to bottles.

Place rubber rings, lids and screw bands into position. The bottles should then be placed on a false bottom in a deep vessel (REVO Washboiler advocated) covered completely with warm water brought to boiling point and boiled $1\frac{1}{2}$ hours.

N.B.—Temperature must be maintained during that period. Remove from sterilizer and tighten screw bands. Test bottles following day.

GOOSEBERRY CHUTNEY

Ingredients:—

$1\frac{1}{2}$ lb. gooseberries.
3 oz. stoned raisins.
5 oz. sugar.
4 oz. onions.

$\frac{1}{4}$ oz. mixed spice.
 $\frac{1}{4}$ oz. crushed mustard seed.
 $\frac{1}{2}$ pt. vinegar.
 $\frac{1}{2}$ oz. salt.

Method:—

The onions should be chopped and cooked in a little water until tender. Top and tail gooseberries and place with all other ingredients in a pan. The chutney should be simmered for an hour, or until it is of a thick consistency. Bottle hot and seal immediately.

GREEN TOMATO CHUTNEY

Ingredients:—

4 lbs. green tomatoes.
1 lb. apples.
 $\frac{1}{2}$ lb. stoned raisins.
1 lb. brown sugar.

12 red chillies.
2 oz. garlic.
1 lb. shallots.
1 pt. vinegar.
 $\frac{1}{2}$ oz. bruised ginger.

Method:—

Slice tomatoes. Chop all other ingredients. Place with seasonings in a pan and bring to boil, simmer slowly until of a thick consistency. Bottle when hot and seal immediately.

PICKLED ONIONS

Small even sized onions should be selected and placed with their skins on, in a brine made from 1 lb. salt to 1 gallon water. They should be left for twelve hours and then peeled, laid in a fresh brine and left for 24-36 hours.

Remove from the brine, wash thoroughly in cold water and allow to drain. Onions should then be filled into jars or bottles. Cover with a cold spiced vinegar and keep for 3 or 4 months before being used.

REVO ELECTRIC COOKERS

SPICED VINEGAR FOR PICKLING

To each quart of vinegar add:—

$\frac{1}{4}$ oz. cinnamon bark.
 $\frac{1}{4}$ oz. cloves.

$\frac{1}{4}$ oz. mace.
 $\frac{1}{4}$ oz. whole allspice (Pimento).
Few peppercorns.

Method:—

The spices tied in a muslin bag should be added to vinegar and brought just to boiling point. Remove to one side of cooker and allow to infuse for two hours. Remove spice bag and vinegar is ready for use.

Should be used cold when pickling cabbage, onions and cauliflower. Hot when pickling walnuts, plums, damsons, mushrooms, etc.

N.B.—Vinegar—White vinegar gives best appearance to pickles, but malt vinegar gives a better flavour.

MIXED PICKLE

Cauliflowers, onions, cucumbers and french beans may be put in a mixed pickle.

Vegetables should be cut into suitable sizes, salt sprinkled over them and allowed to stand 48 hours. They should then be washed, drained thoroughly, packed into bottles, arranging them neatly and covered with spiced vinegar and sealed.

PICCALILLI

Ingredients:—

3 lbs. green tomatoes.
 $\frac{1}{2}$ cabbage.
2 large green cucumbers.
1 lb. brown sugar.
 $\frac{1}{2}$ teaspoonful black pepper.
 $\frac{1}{4}$ oz. mustard seed.
 $\frac{1}{4}$ oz. mustard.

$1\frac{1}{2}$ pts. cider vinegar.
 $\frac{1}{2}$ pt. vinegar.
4 onions.
Salt.
1 teaspoonful turmeric powder.
 $\frac{1}{4}$ oz. cellery seed.
 $\frac{1}{4}$ cupful olive oil.

Method:—

Chop vegetables and place in layers in a basin alternately with layers of salt. Allow to stand overnight, then drain discarding liquid. Heat together the cider vinegar, sugar and turmeric and the seeds and pepper tied in a muslin bag. Pour over vegetables. Pack in sterilized jars. Cover carefully using a cork dipped in melted wax or mutton fat.

ICES.

These can be made in an Electrical Refrigerator. The makers supply trays made of pliable rubber, which are suitable for making ices and easy to remove.

GOOD THINGS TO COOK AND EAT

VANILLA ICE CREAM

Ingredients:—

$\frac{1}{2}$ pt. cream.
 $2\frac{1}{2}$ teaspoonfuls vanilla essence.
4 tablespoonfuls milk.

Whites of 2 eggs.
2 heaped tablespoonfuls icing sugar.
Pinch of salt.

Method:—

Mix the sugar with two tablespoonfuls of milk, add the cream and beat until mixture thickens (nicely thick but not stiff). Then add the other two tablespoonfuls of milk and vanilla essence and beat again to regain thickness. Whip egg whites with pinch of salt until very stiff and fold in gently. Freeze about $2\frac{1}{2}$ hours on No. 6 (or highest number) without stirring. If beaten egg yolks are added the mixture must be stirred well when half frozen.

STRAWBERRY ICE CREAM

Ingredients:—

1 tin strawberries.
4 tablespoonfuls icing sugar.
Whites of 2 eggs.

Pinch of salt.
4 tablespoonfuls milk.
 $\frac{1}{2}$ pt. cream.

Method:—

Strain off fruit syrup carefully. Mix the fruit with sugar and two tablespoonfuls of milk and beat to a puree. Add the cream and beat until mixture thickens (nicely thick but not stiff). Then add the other two tablespoonfuls of milk and beat again to regain thickness. Whip egg whites with pinch of salt until very stiff and fold in gently. Freeze on No. 6 (or highest number) about $2\frac{1}{2}$ hours without stirring.

CHOCOLATE ICE CREAM

Ingredients:—

$\frac{1}{2}$ pt. cream.
 $\frac{3}{4}$ dessertspoonfuls Morelto liquid.
chocolate.

Whites of 2 eggs.
Pinch of salt.
4 tablespoonfuls milk.
2 tablespoonfuls icing sugar.

Method:—

Mix the chocolate and sugar with two tablespoonfuls of milk to a smooth paste. Add the cream and beat until mixture is nicely thick but not stiff; then add the other two tablespoonfuls milk and beat again to regain thickness. Whip the egg whites with pinch of salt until very stiff and fold in gently. Freeze about $2\frac{1}{2}$ hours on No. 6 (or highest number) without stirring.

REVO ELECTRIC COOKERS

MARSHMALLOW DELIGHT

Ingredients:—

$\frac{1}{2}$ lb. marshmallow cream (can be bought in cartons).	1 gill crushed pineapple.
A little milk.	$\frac{1}{2}$ pt. cream.
	1 tablespoonful icing sugar.

Method:—

Take the marshmallow and blend it with the milk until it is of the consistency of thick cream. Stir in the icing sugar, the crushed pineapple and the whipped cream. Pour into a tray and chill. Set cold control to No. 6 (or highest number) for 1 hour, then back to No. 4 until served. Time about 2 hours.

BISCUIT TORTONI

Ingredients:—

1 tablespoonful cornflour.	$\frac{1}{2}$ pt. cream.
$\frac{1}{2}$ pt. milk.	2 eggs.
Pinch of salt.	2 biscuit macaroons.
	2 tablespoonfuls granulated sugar.

Method:—

Separate yolks from whites of eggs. Mix the cornflour to a little of the milk. Add the beaten egg yolks and sugar and the rest of the milk gradually. Heat slowly, stirring all the while until the mixture thickens. Remove from fire and add the crushed Macaroons. Beat well. When cold stir in the cream and beat again. Whip the egg whites with a pinch of salt until very stiff and fold in gently. Freeze on No. 6 (or highest number) about $2\frac{1}{2}$ hours, stirring mixture well when half frozen.

USEFUL HOUSEHOLD HINTS

A dessertspoonful breadcrumbs added to the mixture of scrambled eggs will improve the flavour.

Sprinkle two or three tablespoonfuls of lemon juice over an apple tart, and this will improve the flavour.

If tomatoes are placed in boiling water, the skins can be easily removed.

Rabbit soaked in cold salted water for an hour or so before cooking makes the flesh whiter.

To clean aluminium utensils wash in hot soapy water. To remove discolouration, boil a weak solution of vinegar in saucepan using steel wool or abrazio.

Always rinse new stockings in cold water before wearing them. It prolongs the wear.

Eggs to be poached should be broken into a cup slightly warmed before putting in boiling water. They will turn out firm.

Grated carrots are excellent for the complexion and can be eaten with salads.

If you have a cough, pour boiling water over blackcurrant jam. Allow to cool, strain and reheat before drinking.

A pinch of baking powder added to meringues prevents them from collapsing.

Ovens can be quickly cooled by placing a jar or bowl of cold water in the oven and leaving the door open a little way.

Broken gas mantles make a good polish for silver. Apply with a damp cloth, rinse the silver in water and a little ammonia. Polish with a dry leather.

Soak new tooth brushes in cold water before using. It prevents the bristles coming out. Always rinse in cold water and dry on a towel.

Try cooking parsnips with your joint and baked potatoes. It makes a change.

Put a handful of bran to each gallon of water when washing cretonnes. This improves it and brings out the colours.

USEFUL HOUSEHOLD HINTS

(continued)

Lemon juice added to the washing up basin softens the water, puts a fine gloss on china and successfully removes smells, such as fish or onions.

Chopped fried bacon, ham or tomatoes is quite a tasty addition to scrambled eggs.

Just a few drops of vinegar added to water before boiling prevents old potatoes from turning black.

Jam tarts will not be dry if the jam is mixed with warm water before it is added to the pastry and then cooked.

Give silver, with which onions have been eaten, a rinse under the cold tap before washing up in the ordinary way.

Be careful not to scrape vegetables or food from the edge of a tin.

Cauliflower should be rinsed under a tap, not left standing in cold water.

Dip sausages in boiling water before frying or grilling and they will not burst.

Always use a wooden or silver spoon when stirring tomatoes or stewed fruit.

To boil a cracked egg, add a little vinegar to the water and the contents will not boil out.

When the rim of a pie dish is burnt, clean it by rubbing with a damp cloth dipped in salt.

Run the cold water tap in the morning before filling the kettle. Water that has stood in the pipes all night is not wholesome.

To make potatoes floury, drain off every drop of water after boiling and shake the saucepan for a few seconds at an open window. No further drying will be necessary. Serve them in a very hot dish.

To remove ink stains, soak in sour milk, wash out at once and boil. Red ink can be removed by treating with a strong solution of borax.

For preserving leaves, lay them out flat as possible between thick layers of newspaper, put them under the mattress and leave them about 4 or 5 weeks.

